

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



Attractive

*Fine
flavor*

Packed with Sales Appeal!



Consult your

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Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

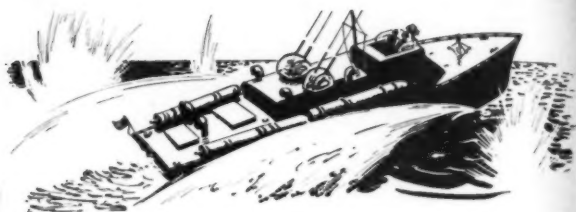
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Chicago, Ill.

BOTH DOING THE JOB

they

WERE DESIGNED FOR



We don't have to be reminded that our Motor Torpedo Boats have gloriously played the part for which they were designed. Their record of successes speaks for itself.

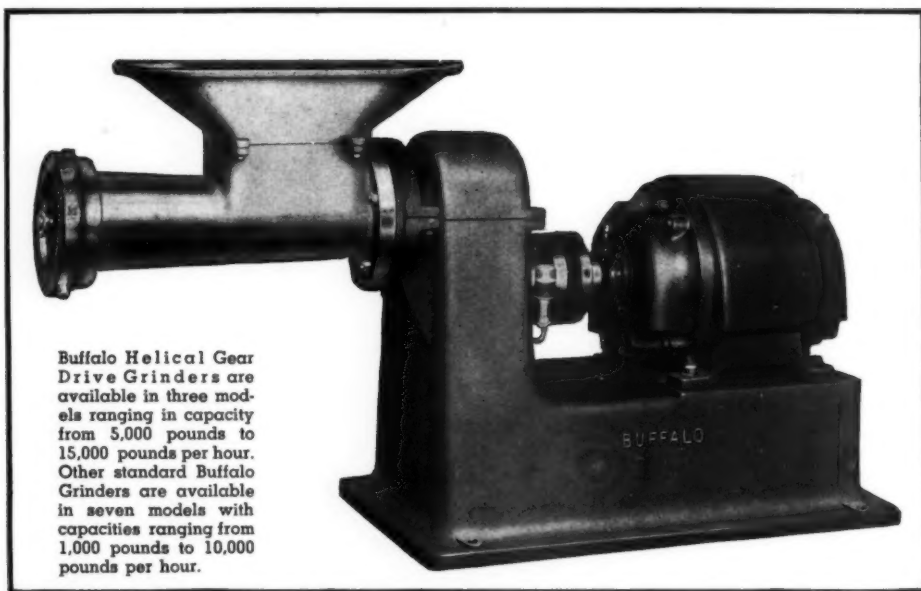
BUFFALO Grinders, too, are excellently performing the job for which they were designed. Reducing the size of the trimmings is the initial step in processing most types of sausage. Therefore, the quality of the finished product, regardless of the grade of meat used in the formula, is dependent, to a large degree, on the proper design and functioning of the grinder. Meat contains albumen

which acts as a natural binder to hold the finely cut product together after grinding. This albumen makes it possible for the emulsion to retain added moisture and thus increased yield. If the meat is mashed or burned in grinding a chemical reaction occurs which not only changes its color but also destroys the albumen. Under this condition meat becomes "short" and binding and keeping qualities of the final product impaired, regardless of how efficiently the other steps of production are controlled.

These conditions were carefully studied by BUFFALO engineers

and the resultant BUFFALO Grinder was designed to overcome them and provide as great a capacity for producing properly ground meat as any grinder ever developed. Hundreds of installations have proved its success. Quality of finished product, capacity of production and durability are the combined features of BUFFALO Grinders that account for their increasing popularity and acceptance by sausage makers everywhere.

Write for our catalog which illustrates and describes the construction features and operating advantages of BUFFALO Grinders. Do it now.



Buffalo Helical Gear Drive Grinders are available in three models ranging in capacity from 5,000 pounds to 15,000 pounds per hour. Other standard Buffalo Grinders are available in seven models with capacities ranging from 1,000 pounds to 10,000 pounds per hour.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

Another Good Thought

PASSED ALONG . . .



Let us not pray for Lighter Burdens.
but for **STRONGER BACKS** . . .

THEODORE ROOSEVELT



SPECIALISTS IN PAPERS FOR THE

MEAT PACKING INDUSTRY



GENUINE VEGETABLE PARCHMENT
SPECIAL TREATED . . .
GREASEPROOF . . .
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**KALAMAZOO VEGETABLE
PARCHMENT COMPANY**

PARCHMENT . KALAMAZOO 99 . MICH.

BRANCH PLANTS IN HOUSTON, TEXAS
AND PHILADELPHIA, PENNSYLVANIA

"THE WORLD'S MODEL PAPER MILL"

THE NATIONAL PROVISIONER, Vol. 112, No. 23. Published weekly at 407 So. Dearborn St., Chicago 5, Ill., U.S.A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; foreign countries, \$6.50. Single copies, 25 cents. Copyright 1945 by the National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

When it's **WORCESTER SALT** You're Sure



Extra Flavorful!

To bring out the full, rich meat taste...as well as the appetizing appeal of other ingredients, such as sugar and spices...be sure the salt you use is really *flavorful*. Your best bet is the best salt, Worcester Salt.



Fights Spoilage!

It takes a superior grade of salt, one that's *dependably pure*, to give the best preservative action and inhibit micro-organisms that cause spoilage. Worcester Salt has been the standard of dependability for years.



Sure Cure!

Quality meat-curing calls for salt that's free as possible from bitter-tasting chlorides. A clear brine is no guarantee, because these impurities are invisible in solution and not removed by filtration. Better make sure by specifying the tops in quality...Worcester Salt.



Special for Specialties!

Beef shortage means a bigger demand for specialty meats for home-prepared meals, box lunches. To avoid bitter taste in *your* specialty meats, and to be sure of full flavor and appetite appeal, use Worcester Salt. It pays out in results.

• Yes, good salt is good business. That's why so many of America's foremost meat men insist on pure, fine, free-running Worcester Salt. Money can't buy a better quality salt!

Worcester Salt



Chester Packing Co., Chester, Pa.

PHILADELPHIA FAVORITE

At Chester Packing Co., they prepare scrapple, a favorite in Philadelphia . . . in Wear-Ever pans, favorites everywhere.

High heat conductivity . . . quick, thorough cooking . . . ease of cleaning . . . these qualities of aluminum speed and simplify the work.

Product quality is assured, too, by aluminum's friendliness to foods . . . by easy maintenance of rigid sanitary standards.

And all the new Wear-Ever aluminum equipment . . . meat tubs and trucks, steam jacketed kettles, in-

redient containers, etc., promises even more. Each piece especially designed and engineered to do its job better, longer. A new, even harder aluminum alloy gives extreme durability, high sanitation and corrosion-resistance.

Let us help you plan to meet your requirements with new, sensationally improved post-war Wear-Ever aluminum equipment. For full details, write: The Aluminum Cooking Utensil Co., 406 Wear-Ever Bldg., New Kensington, Pa.



Now...
MORE WEAR
THAN EVER
IN—

WEAR-EVER ALUMINUM

THE NATIONAL PROVISIONER

Volume 112

JUNE 9, 1945

Number 23

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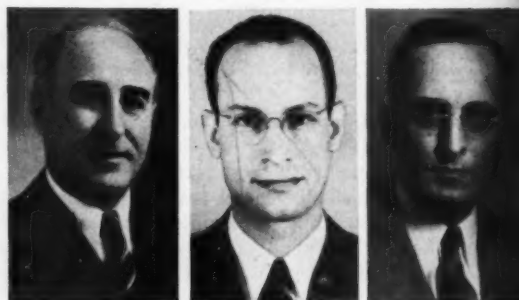
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How's Your Industry Quotient?

If you have been keeping abreast of current developments in the meat industry, the following questions shouldn't give you any trouble. But if you miss one or two, don't feel badly. Seven or eight right answers still puts you in the top bracket; six right is a borderline case; five or less means you'd better read your Provisioner more carefully.

1. The Kansas City stock yards was startled a while back when: (a) a bull weighing 2,600 lbs. was marketed; (b) a cow gave birth to triplets; (c) a \$50 gold piece was found in the intestines of a hog; (d) 395 head of 400 lb. hogs arrived in a single shipment.
2. Oscar F. Mayer, veteran packer executive, recently observed which birthday: (a) 67th; (b) 72nd; (c) 79th; (d) 86th.
3. To advertise its Red Heart dog food, John Morrell & Co. employed a novel twist recently by: (a) printing a "before-and-after" ad, using a Pekinese and Great Dane as models; (b) staging a television broadcast; (c) featuring a talking dog on its radio show; (d) offering a free three-months' supply of dog food to every puppy born in 1945.
4. The newly-elected president of the National Meat Canners Association is: (a) Park Dougherty; (b) J. V. Snyder; (c) John T. Knowles; (d) T. C. Tait.
5. Marketings of federally inspected hogs during April, as compared with the same month a year ago was: (a) up 15 per cent; (b) unchanged; (c) down 35 per cent; (d) down 50 per cent.
6. At a recent NIMPA board of directors meeting in Chicago, the new president named was (a) Earl Thompson; (b) Fred M. Tobin; (c) R. A. McCarthy; (d) J. E. O'Neill.
7. Following are the names of the three industry personalities shown below. For each one you identify correctly, credit yourself with a correct answer: (a) R. G. Plager; (b) Karl Symons; (c) E. D. Henneberry.

See answers below.



No. 1 is..... No. 2 is..... No. 3 is.....

1. (d) 395 head of 400-lb. hogs.
2. (d) 86th.
3. (b) television broadcast.
4. (d) T. C. Tait.
5. (d) down 50 per cent.
6. (a) Earl Thompson.
7. No. 1 is (c) E. D. Henneberry; No. 2 is (a) R. G. Plager; No. 3 is (b) Karl Symons.

What's a Truck for, anyway?...

Your truck is mechanical equipment in your business. As such it *makes or loses money* for your business every day you own it. The truck that costs least *at work* is the one to use.

As with your production machines—the *longer* your truck lasts—the *harder* it works—the *less* it costs *per unit of output*—then the more money it makes for you.

That's why there's nothing like a Mack.

For the important thing about a Mack is not its name or its size or its weight or its price when new.

The important thing is simply that a Mack is

built to work harder, longer, and at lower per-day cost, than any other truck in the world.

The reasons why it can do this, the Mack owner may never see—such as Mack wristpins finished to one ten thousandth of an inch—one of many Mack quality processes that insure better fit, and greater durability at work.

But the reasons are *there*—in every Mack truck. And the results are on the records of American business since 1900.

Macks have been *making money* for their owners for over 45 years. Now is the time to find what Macks can do for you.



★ BUY THAT EXTRA WAR BOND TODAY ★



Mack Trucks, Inc., Empire State Building,
New York, N. Y. Factories at Allentown, Pa.;
Plainfield, N. J.; New Brunswick, N. J.;
Long Island City, N. Y. Factory branches
and dealers in all principal cities for service
and parts.

Mack
TRUCKS

FOR EVERY PURPOSE
ONE TON TO FORTY-FIVE TONS



NEW Mack Trucks
are available for
essential civilian use.
Ask for details.



First for inviting tenderness



For plump, tender sausage use Armour's Sheep and Hog Casings

Here are Mrs. Consumer and family! They like sausage! But whether they like your sausage depends entirely on its tender, appetizing appearance and flavor. Armour's Natural Casings have the resiliency and uniformity to give your sausage that plump, inviting, well-filled appearance at all times. They are naturally excellent protectors of

the goodness of your product.

All Armour's Natural Casings are carefully selected, graded and inspected for uniform size, shape and texture.

Get in touch with your nearest Armour Branch or Plant today. Limited quantities of these fine natural casings are available in all sizes to meet your requirements.

ARMOUR and Company

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Up and down the MEAT TRAIL

Personalities and Events of the Week

● The Deltawide Stockyard Corp. was organized at Greenville, Miss., recently at a meeting of the Washington county chamber of commerce. The yard will serve Mississippi, Louisiana and Arkansas within a 75-mile radius of Greenville, and will be located on a site to be selected later.

● Louisville, Ky., has "no black market of a serious nature," George H. Goodman, Louisville district OPA director, declared June 2 following a check-up of meat operations in that city.

● Members of the Dayton and Montgomery County Retail Grocers Association, the Miami Valley Restaurant Association and an organization of Class 2 slaughterers have requested the governor of Ohio to have OPA designate war production centers as critical areas. At a meeting on June 1, it was pointed out that no meat deliveries were made in Dayton during the week of May 28 and that the supply outlook in the state is unfavorable.

● The state of Washington will process meat for its west side institutions at a plant to be situated at Onalaska, in Lewis county, it was disclosed last month. The plant will be operated by honor convicts. In connection with the plan, the state will buy feeder stock and raise cattle and hogs at its Monroe reformatory farm.

● Emil Mutti, employe of Frye & Co., Seattle, still hospitalized after being severely burned in February, 1943, when an experimental B-29 bomber crashed into the Frye plant and snuffed



SWIFT RADIO SHOW SUPPORTS BOND DRIVE

More than \$7,000,000 in war bonds were bought by Swift Breakfast Club fans when Don McNeill, master of ceremonies, and his gang toured seven eastern cities to inaugurate the retailer section of the 7th War Loan in May. Guest star at the Washington inaugural broadcast was Hildegarde, popular radio songstress, shown here receiving an orchid from a Navy man while McNeill (center), and Nancy Martin and Jack Owen, Breakfast Club singers, look on. The program is sponsored by Swift & Company six days a week over the Blue Network.

out 32 lives, has filed a \$114,422.25 damage suit against the Boeing Aircraft Co., manufacturers of the plane. The suit charges the company with negligence, asserting the plane was loaded with a maximum supply of gasoline for its ill-fated test flight over the business section of the city.

● The Ezra W. Martin Co., meat packing firm of Lancaster, Pa., closed down for a week late last month because its May slaughtering quota had been exhausted.

● The Atlantic City, N. J., steel pier, originally built in 1898 by Alfred and Louis Burk, Philadelphia meat packers, has been acquired by a group of New York and Boston theatrical interests from Frank P. Gravatt, who has owned the pier since 1925.

● Seven firemen were overcome by smoke on May 26 at a four-alarm fire in a brick warehouse in Brooklyn, N. Y., one floor of which was occupied by Stahl-Meyer, Inc. The building was destroyed.

● Dan Hoffman, purchasing agent for Swift & Company at Portland, Ore., was program chairman for the recent annual meeting of the Purchasing Agents of Oregon in that city.

● Ralph O. Dulany, Fruitland, Md., canner and frozen foods packer, was reelected president of the National As-

sociation of Frozen Food Packers at a recent meeting of the group's directors. Dulany is a past president of the National Canners Association. E. E. Huddleson, Honor Brand Frosted Foods, Oakland, Calif., was named first vice president of the association.

● Thos. M. Sullivan has been admitted to membership on the Chicago Board of Trade. The membership is registered in the name of Anglo-American Provision Co., of which Sullivan is now vice president. Anglo-American Provision Co. is a wholly-owned subsidiary of Armour and Company.

● Two employes of the Mayfair Meat Packing Co., Poughkeepsie, N. Y., were arrested late last month on a charge of stealing a portfolio containing approximately \$900 in cash from the plant.

● The Virginia State Corporation Commission has authorized the Smithfield Packing Co., Inc., Smithfield, Va., to increase its capital stock from the maximum of \$400,000 to \$1,000,000, it is reported. John S. Martin is acting president of the company.

● Ralph Keller, Chicago representative of Geo. A. Hormel & Co., president of the Chicago Sales Executives club, was among the speakers who explained the organization's "Selling as a Career" program at a press conference luncheon on June 8 at the University club. As



A FAMILY AFFAIR

It's been 31 years since Mr. and Mrs. Roy C. Harris, sr., started the Harris Meat & Produce Co., Oklahoma City, Okla., but they're still active and going strong. With them when a representative of The National Provisioner dropped in at the plant recently was one of their four sons, Roy, jr., who is also connected with the firm. Two other sons are in the armed services.

one phase of the program, the advantages of careers in selling are being pointed out to high school students.

● Mayor F. H. La Guardia of New York, speaking on his new monthly radio series, "New York This Month," proposed on May 31 that the government become a super-buyer of all live cattle and resell the cattle to packers, absorbing any difference between actual cost and ceiling prices.

● Mart Ebling, 65, rancher and food broker, who at one time was affiliated with Swift & Company before establishing brokerage offices in Dallas, Tex., died recently in that city.

● Raymond G. Ruskowski, foreman of the boiled ham department of Boars Head Provision Co., Brooklyn, N. Y., is on vacation in upstate New York, where he will visit packers and provisioners and renew his acquaintance with old friends in the trade. Albany, Schenectady, Utica, Syracuse and Rochester are on his itinerary.

● City authorities of Plainfield, N. J., have been looking into the laws of other New Jersey communities regulating slaughterhouses. The investigation grew out of a request that Plainfield amend



NPhoto

INSPECTION TOUR

Lyle D. Flavell, vice president and treasurer, Du Quoin Packing Co., Du Quoin, Ill., looks over the company's newly completed two-story warehouse building.

its zoning ordinance to permit the establishment of meat plants in certain sections of the city.

● Slaughterers operating in the Logan, Boone and Mingo counties of West Virginia on May 29 attended a meeting in the town of Logan to hear OPA representative Cecil E. Heyman explain new slaughter regulations.

● Permission has been granted the Gambord Meat Co., San Jose, Calif., to erect a new meat plant on the Bayshore highway between 4th and 10th streets. The company's former plant was destroyed by fire several months ago.

● Hoyt Glen Williams, 44, sales representative for the Reynolds Packing Co., Union City, Tenn., died on May 14 in a Blytheville, Ark. hospital following an operation for a ruptured appendix. He enjoyed a wide acquaintance among members of the trade in the Mid-South area.

● When Capt. Alton B. Snyder, jr., Harrisburg, Pa., was reported missing over Germany, his wife, Mrs. Mary Jane Snyder, Swift & Company employee, never abandoned hope. Later, when he

was reported a Nazi prisoner, she organized a "Snyder club" among fellow Swift workers whose members pledged to buy war bonds in his honor when he was liberated. Through her efforts, bonds having a maturity value of approximately \$4,000 were bought by Swift workers when Capt. Snyder was freed last month.

● Floyd F. Ludlum, Cudahy Packing Co., has been transferred from Youngstown, Ohio, to the position of provision manager at Braddock, Pa.

● A former employee of the Rath Packing Co., Waterloo, Ia., Sgt. Wendall K. Thieman, 24, has been liberated by British troops after being held prisoner by the Nazis. He entered the armed forces in March, 1943.

● Ed Hubbard, Chopin, Ill., manager, Mid West Order Buyers, is taking a few weeks of much needed rest.

● Harry Sparks, livestock order buyer of National Stock Yards, Ill., believes that hog runs "will get much lighter from the middle of June through September."

● H. A. Olive, 80, for more than 50 years a wholesale provisioner in Montreal, Que., died recently. Shortly before his death, he was honored at a complimentary dinner by the Montreal Provision Trades Association, which presented him an illuminated scroll. In his absence, due to illness, the scroll was accepted by his son, A. H. Olive.

● J. Edgar Dick, regional head of the Livestock and Meat Division of the War Food Administration at San Francisco, has resigned to accept a position with the American Meat Institute.

● Following a two-week closing, the Denholm Packing Co., Pittsburgh, Pa., will reopen on June 11, M. Kiefer, president, reported this week. Under OPA adjustment of its quotas, the company will be operating at about 65 per cent capacity, according to Kiefer, "but it will aid in keeping our personnel together on a 40-hour week."

● The Union Canning Co., Vernon, Calif., announced that effective June 1 the name of the firm would be the Best Ever Canning Co. The organization is controlled by the owners of the Union Packing Co., with Ben Miller serving as general manager.

National Tea Buys H & M

National Food Stores, Inc., a subsidiary of National Tea Co., Chicago, has purchased the H & M Packing Co. in Denver and took over operations at the plant on June 2. N. L. Chaplicki, Chicago, is president of the new firm and will be in charge of the plant.

The H & M Packing Co. was organized 14 years ago. Officers and partners were Louis Heller, president; Ben Melnick, vice-president; Seymour Heller, manager; Jay Melnick, Abe Heller and Harry Grossman.

Louis Heller first became connected with the meat packing business in Denver 30 years ago with the formation of the Liberty Packing Co. Heller has no definite plans for the future.

Plant facilities of H & M have been expanded steadily during the past 12 years. The company qualified for temporary federal inspection and recently received the WFA "A" award.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS



Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY
CHICAGO

May we suggest
that you use our
Lard Department



In Every Field There's Always One that Stands Out!

● What makes one actor's performance something to be applauded, remembered, and cherished through the years?

Partly it is voice . . . familiarity with the role . . . a flair for the part. But it is something more as well. Call it, if you will, artistic integrity—the common yearning of all artists in whatever field to turn out a flawless, polished, finished performance. A loyalty to those who expect the best of them. A firm resolve never to disappoint.

These elements lie at the root of all lasting success—in the theatre, music, all the arts—yes, even in the perfection of the products of industry.

Diamond Crystal *Alberger Process* Salt, for example, has been performing brilliantly for

many years for a most exacting public—American industry. Its users have learned, through their own experience, to rely on Diamond Crystal Salt for quality, purity, uniformity, cleanliness, and true salt flavor.

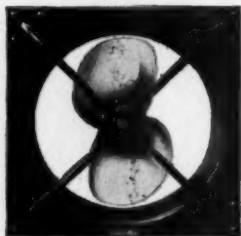
For Diamond Crystal has only one standard—the highest. And only Diamond Crystal is made by the exclusive Alberger Process to meet that standard.

NEED HELP? HERE IT IS!

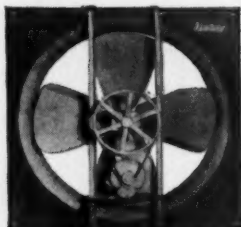
If you have any salt problems—bottlenecks—questions about grade or grain size—or any food-processing worries that expert salt knowledge might clear up, write to our Technical Director, Dept. 1-22, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



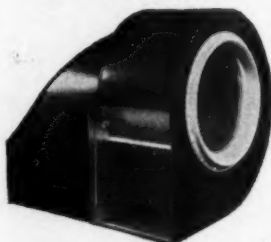
Diamond Crystal Alberger Process Salt



Ventura Ventilating Fan with direct connected 2-speed fully enclosed motor.



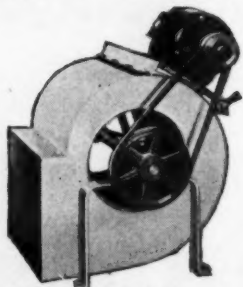
Ventura Ventilating Fan with V-belt drive.



ABC Utility Set for ventilating with a duct system.



Type P Pressure Blowers.



ACF Fan with V-belt drive.

Other fans to meet every air handling need.



The Man Who Won Favor With Management and Labor

THAT MAN is a Ventilating Contractor. He has just proved good ventilation is good business.

AND HE has won favor with management and labor by removing bad air, dangerous gases, dust and odors from the plant. No wonder the plant manager wants to place a picture of this popular Ventilating Contractor in the directors' room.

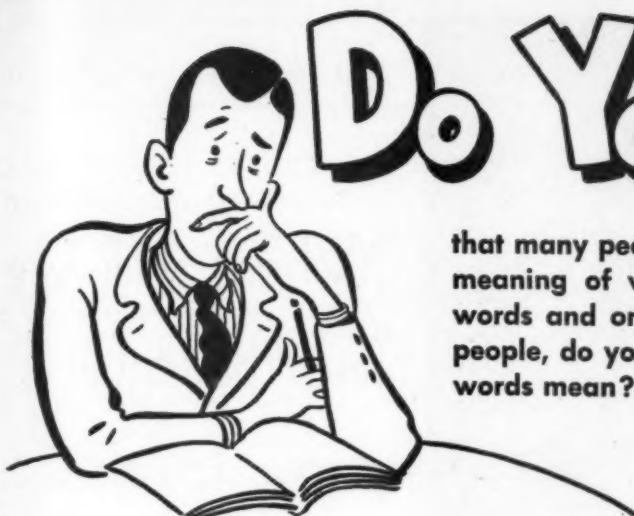
YES, you've guessed it! He and thousands of other top Ventilating Contractors use American Blower Air Handling Equipment. Regardless of what industry you are in, Bad Air is Bad Business.

CALL IN a local Ventilating Contractor today—he'll do your job better and more economically.

AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICH.
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONT.

Division of AMERICAN RADIATOR & Standard Sanitary CORPORATION



Do You Know

that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

BLUFF

a ☐

SAVOR

b ☐

AVENGE

c ☐

STIPEND

d ☐

LINK

e ☐

DEXTROSE

f ☐

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.



ANSWERS
a-8
b-7
c-4
d-7
e-6
f-4

CERELOSE

is

dextrose



"Where will we
find the right
paper for the
Inner and
Outer wrappers
of our food
package?"

LET NEPCO GIVE YOU THE RIGHT ANSWER...

Backed by a wealth of experience in the development of specific papers for specific purposes, the technicians of the Nekoosa-Edwards Research Laboratory are now at your service. Save time and wasted motion in determining the perfect paper for the inner and outer wrappers of your postwar food package, by calling on Nekoosa-Edwards Research—*now*.

NEKOOSA-EDWARDS PAPER CO.
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PACKERS MUST REPORT DISTRIBUTION OF MEAT DELIVERIES DURING '44

On or before June 30, 1945, every commercial slaughterer must report to the OPA the total amount of meat, by weight, that he delivered into each county (or trading area) in his first three full reporting periods in 1944. This report must be prepared by the slaughterer to show the average weekly amount of meat that was delivered into each area. Class 1 and Class 2a slaughterers will file the report with the OPA national office, and Class 2b slaughterers will file it with the OPA district office with which they are registered, it is ruled in Amendment 8 to Control Order 1 (see THE NATIONAL PROVISIONER, June 2, 1945, page 7).

Within 21 days after the close of the first reporting period ending on or after June 17, 1945, each Class 1 and Class 2a slaughterer must file a report with the OPA national office showing the amount by weight (on an average weekly basis) and destination of meat delivered during that period. Also, within 21 days after the first reporting period, Class 1 and Class 2a slaughterers must file a similar report with the national office.

Supplementing this amendment are

two War Food Orders issued by the Director of Marketing Services. WFO 75.2-a pertains to the set-aside percentages on beef and WFO 75.3-a to the set-aside on pork. The percentages to be set aside under these orders are on a sliding scale, depending upon the percentage the current slaughter bears to that of slaughter during June, 1944.

The following tables show the percentages as established by the orders for both beef and pork. The set-aside on lard remains at 5½ per cent and states exempt earlier from the set-aside are continued in that status.

BEEF			
Percentage of Beef Production (Dr. wt. of slaughter)			
Current Rate of Slaughter (% of June 1944 weekly average)	Army Style		Utility and Canner & Cutter Grades
	Regular	Kosher	
Less than 90.1	44.8	34.3	71.1
90.1-95.0	45.8	35.5	71.6
95.1-100.0	46.7	36.5	72.1
100.1-105.0	47.5	37.5	72.5
105.1-110.0	48.2	38.4	72.9
110.1-115.0	48.9	39.2	73.2
115.1-120.0	49.5	39.9	73.5
120.1-125.0	50.1	40.5	73.8
125.1-130.0	50.6	41.2	74.1
130.1-135.0	51.1	41.7	74.4
135.1-140.0	51.5	42.3	74.6
140.1-145.0	51.9	42.8	74.8
145.1-150.0	52.3	43.2	75.0
150.1-175.0	53.3	44.4	75.5
175.1-200.0	54.6	46.0	76.2
Over 200.0	56.1	47.7	77.0
Slaughterers without June 1944 slaughter history	56.1	47.7	77.0

PORK

Percentages of Live Weight of Slaughter

Current Rate of Slaughter (% of weekly average June 1944)	Square-Cuts and Seedless Bellies		Shoulders and Mfg. Pork	Total
	Loins	Hams		
Less than 50.1	5.2	5.6	9.4	25.4
50.1-52.0	5.2	5.7	9.5	25.7
52.1-54.0	5.3	5.7	9.6	25.9
54.1-56.0	5.3	5.8	9.7	26.2
56.1-58.0	5.4	5.8	9.8	26.4
58.1-60.0	5.4	5.9	9.9	26.6
60.1-62.0	5.5	6.0	9.9	26.8
62.1-64.0	5.5	6.0	10.0	27.0
64.1-66.0	5.5	6.0	10.1	27.2
66.1-68.0	5.6	6.0	10.1	27.3
68.1-70.0	5.6	6.1	10.2	27.5
70.1-72.0	5.6	6.2	10.2	27.6
72.1-74.0	5.7	6.2	10.2	27.8
74.1-76.0	5.7	6.2	10.4	27.9
76.1-78.0	5.7	6.3	10.5	28.2
78.1-80.0	5.8	6.3	10.6	28.5
80.1-90.0	5.8	6.4	10.7	28.9
90.1-100.0	5.9	6.4	10.8	29.3
Over 100.0	6.0	6.5	10.8	29.3
Slaughterers without June 1944 slaughter history	6.0	6.5	10.8	29.3

CANNED MEAT BOOM SEEN

Packers who have expanded their canning facilities to take care of military and lend-lease demands will not lack for a civilian postwar market, in the opinion of L. L. Bronson, manager, canned food department, Armour and Company, Chicago. In line with this contention, Bronson said that Armour is planning to increase its postwar production of canned meats. He predicts that housewives will purchase two or three times as much canned meat after the return of peacetime conditions as they did in 1939.

TO LIMIT EXCESS KILL EARLY IN QUOTA PERIOD

Control Order 1 will be amended soon to prevent excessive slaughter early in a quota period, it is reported. To maintain slaughter on a fairly uniform basis during a quota period, the amendment will limit the weekly slaughter of any one species of livestock to not more than 125 per cent of the average weekly slaughter of that species permitted during an entire quota period. The amendment will apply only to Class 2 slaughterers.

Allocations for Third Quarter Announced

ALLOCATIONS of the United States meat supply available for the third quarter of the year, designed to meet the continuing large needs of the U.S. armed forces, and to maintain a supply as adequate as possible for the country's domestic distribution system, were announced this week by the War Food Administration. As forecast earlier, third-quarter supplies of meat are insufficient to permit any allocation for foreign shipment during the July-September period.

The total supply of meat available for allocation during the third quarter is estimated at about 5,088,000,000 lbs. carcass weight, approximately 9 per cent less than the 5,545,000,000 lbs. allocated during the second quarter of this year.

Of the total supply estimated to be available for the third-quarter period, the 3,740,000,000 lbs. allocated for U.S. civilians is slightly less than the second-quarter allocation of 3,786,000,000 lbs. The proportion of various kinds of meat available for civilians will run about the same as during the second quarter. The remainder of the supply has been allocated to the U.S. military and war services, except for a small amount that has been earmarked for U.S. territories and small shipments.

It was pointed out that while no increase in the over-all meat supply is probable for the coming three months, improved distribution may be expected due to recent government actions.

A total of 1,212,600,000 lbs. has been allocated for the third quarter to U.S. military and war services. This is about 9 per cent less than the 1,381,000,000 lbs. allocated for the same use in the second quarter, but meets military needs in full.

WFA officials pointed out that although around 800,000,000 lbs. of meat from U.S. supplies will be shipped abroad during the first half of the year, principally to the USSR and the United Kingdom, these shipments will be largely offset by approximately 770,000,000 lbs. of meat which our armed forces expect to procure during the year from Australian, New Zealand and Argentine production.

DELIVERY OVER YARD TRACKS

Examiners for the Interstate Commerce Commission have recommended that the ICC dismiss the complaint of Swift & Company against several railroads' refusal to deliver livestock to Swift's Cleveland plant, in part over tracks owned by the Cleveland Stock Yards Co., at rates not above the rail carriers' line haul rates to Cleveland.



Notos

RETAILER FINDS PRE-PACKAGED MEATS KEY TO FAST TURNOVER

THE trend toward self-service retail meat departments, temporarily checked by wartime shortages of refrigerated showcases and other necessary equipment, can be expected to resume its on-ward march at an accelerated pace with the return of peace. This likelihood is indicated by several significant "straws in the wind," among them a recent survey by the National Association of Retail Grocers which discloses that as high as 78 per cent of its members plan to operate on either a wholly self-service or semi-self-service basis when required equipment is available.



V. W. VOGEL

Store Entirely Self-Service

This decision is probably dictated by the almost universal success of retailers in various parts of the country who have already tried this method of operation. One of the best examples of a 100 per cent self-service outlet which has continued to function successfully throughout the war is the Vogel Super Market in Pekin, Ill. Owner and operator of this progressive market is V. W. Vogel, an aggressive merchandiser who, unshackled by tradition, has been willing to pioneer by backing his convictions with action.

The forerunner of the present modern market was erected in 1939, with all merchandise sold self-service with the exception of meat. Business flourished so well that in 1940 the store was greatly enlarged and modernized, doubling its capacity. The complete layout was

designed and installed under Vogel's personal supervision, even to the photoelectric eye doors at the entrance and the attractively modernistic exterior. Sales continued to boom among Pekin's 20,000 inhabitants, gathering further impetus when an 800 compartment frozen food locker plant was installed underneath the main floor as an added service to customers, many of them farm families.

Part of this service consisted of breaking down the large meat cuts brought in by customers for storage to a point where they could be conveniently wrapped and stored in individual lockers. A power saw and other cutting tools were among the implements needed to perform this task. It was at this point that Vogel further demonstrated his business acumen by converting his retail meat department upstairs to self-service.

With the necessary fabricating equipment already at hand, it was merely a matter of carrying the process a step farther by weighing and labeling the cuts and wrapping them in transparent paper. Refrigerated "help-yourself" display cabinets were installed, a forelady engaged to see that the cabinets were properly stocked and arranged—and Vogel's self-service meat department had become a reality. Thus was removed the last bottleneck in the store, making it 100 per cent self-service.

It has been authoritatively estimated that under the self-service system the housewife requires but 30 seconds to make her purchases. The time needed under the old method, including waiting to be served, consumes about 8 minutes, plus another 2 minutes to complete the transaction.

Vogel found that his self-service meat department helped pare operating overhead, these expenditures dwindling from

25.6 per cent of gross income (13.4 per cent of which went for wages and salaries) to 18 per cent (8.5 per cent for wages and salaries). Vogel points out that it is difficult to evaluate the sales stimulus provided by the introduction of self-service in the meat department because rationing and meat shortages make it impossible to establish an accurate yardstick for comparison with prewar operations. He is of the opinion, however, that with the lifting of restrictions and with a plentiful supply of meats, sales under the present system will far outstrip those of the past.

He is supported in this viewpoint by other meat merchandising men, among them W. J. Stepflug, St. Louis merchandising consultant, who asserts that he knows of retailers who have increased sales—particularly of luncheon meats—by as much as 300 per cent through pre-packaging and self-service cabinets. Stepflug adds: "I have seen figures which prove that a reduction in operating overhead has been achieved by pre-packaging and self-service amounting to as much as 6 per cent compared with the conventional service type of operation. I do not say that these figures can always be maintained, but I am sure there is a considerable economy as well as greater opportunity for profit in the meat department handling pre-packaged items."

See Growth of Trend

The research department of E. I. du Pont de Nemours & Co., Inc., has made extensive studies and investigations of this subject and has come to the conclusion that "the trend toward pre-cut and packaged meat presages an important merchandising development in the postwar period, according to all surveys and signs along the way. There is small doubt that the meat market of the future will offer self-service to its customers. Even before the war, there was a strong trend toward pre-packaging of meats, with 300 stores installing self-service display cases and pre-cutting and packaging meat. Interest in



SECTION OF LOCKER PLANT

SUPREME COURT WON'T HEAR ARMOUR'S APPEAL IN BEEF CEILING CASE

By denying Armour and Company's petition for a writ of certiorari in Case 101, thus closing the door to a review of the decision of the Emergency Court of Appeals, the U.S. Supreme Court permitted the lower court's decision to stand. In this case, in which Armour had contested the validity of RMPR 169, the decision of the Emergency Court has generally been considered unfavorable to the meat packing industry.

The Supreme Court took similar action in the case of the Oswald & Hess Co. thereby, in effect, affirming the ruling of the Emergency Court. The Pittsburgh company claimed that provisions of RMPR 169 giving a premium to hotel supply houses in the sale of fabricated cuts to purveyors of meals were discriminatory, but the Emergency Court dismissed the complaint.

The Emergency Court's ruling in the Armour case laid down the principles:

1. That the over-all earnings theory of OPA cannot be applied as the sole standard to determine whether ceilings comply with the requirements of the Emergency Price Control act;
2. That it was not unreasonable for the Administrator to reject the cutout test method of cost accounting to determine whether the law's requirements had been met;
3. That as long as slaughterers are making (before taxes) in all their operations as much as they averaged from such operations in 1936-39, beef prices established by RMPR 169 are generally fair and equitable as to processing slaughterers if returns attributable to all cattle operations equal out-of-pocket costs (defined to exclude administrative and selling expense);
4. That the McKellar amendment added no new standard to the price control act.
5. That the subsidy payment "is an economic factor which cannot be disregarded in estimating whether the regulation is generally fair and equitable";
6. That there is no illegal discrimination between the processing and non-processing slaughterer;
7. That the rejection of the cut-out test and the adoption of the dual standard of the Gillespie case as methods of determining whether prices are generally fair and equitable do not compel changes in business practices, cost practices, or methods contrary to section 2 (h) of the act, or require a determination of costs otherwise than in accordance with established accounting methods contrary to section 2 (a) of the Act.

The final test is on! Let nothing stop the flow of meat to our armed forces and allies!

this new type of merchandising has grown tremendously during the war."

The du Pont research experts feel that "the same fundamental factors which brought about the evolution from the days of the cracker barrel to the modern market with its pre-packaged merchandise are instrumental in the swing toward pre-packaged meat. These factors include faster service to the customer; lower cost to the consumer through the use of production methods of packaging, plus distribution through self-service; branding of merchandise; increased sales appeal and unlimited merchandising possibilities; sanitation; control of quality, elimination of waste, and better control of profit and inventory."

The meat packing industry will do well to keep its eye trained on this new trend in meat retailing, for it may exert an important influence on future packinghouse operations. Although virtually all meat now sold self-service is pre-cut and packaged by the outlet itself, or at a controlled central point, these steps may some day be performed by the packer.

Two Alternatives Cited

Perhaps the chief stumbling block to this eventuality is the need for a transparent wrapper which will prevent discoloration of fresh meat during the period between cutting and packaging at the packinghouse and actual sale to the consumer. This problem may be overcome in either of two ways: 1) Development of a wrapper which will protect fresh meat for the required length of time (converters and manufacturers are confident of attaining this goal but concede that it may not be reached for some time), and 2) the retail sale generally of meat in frozen form, greatly reducing its perishability and eliminating the need for further experimentation with wrappers since present types are suitable for most frozen meats.

The latter development continues to loom more prominently as a postwar possibility. Before the current meat shortage, the Vogel Super Market sold the better grades of frozen beef in transparent wrappers. Vogel reports that demand was good, adding that he plans to re-establish frozen meat sales on a self-service basis immediately after the war. He terms this type of selling operation "the soundest method of merchandising I know."

Obviously, if self-service meat departments blossom out as rapidly after the war as many forecasters predict, meat packers should begin preparing now if they are to take full advantage of the new trend. Once a retailer—such as Vogel—installs equipment and establishes a routine for cutting and packaging his own meat, he ceases to become a prospective customer for meat pre-cut and packaged by the packer. This condition, multiplied a thousandfold in chain and independent retail outlets throughout the nation, could cut deeply into what is potentially an important market for the meat packer of tomorrow.



CUTTING AND PACKAGING

Basement level of Vogel Super Market & Locker Plant, Pekin, Ill., where meat is cut, weighed, labeled and packaged for self-service meat department. (Top): Power saw which speeds cutting operations for both retail and locker plant customers. (Center): Meat is weighed by woman employee who imprints weight, price and point value on label. (Bottom): Final step is heat-sealing meat in transparent wrapper.

REPORT CHANGES IN LIVESTOCK NUMBERS DURING WAR YEARS

LIVESTOCK numbers began declining during 1944 from the all-time peak reached at the first of the year, and as 1945 opened were on the way downward to more normal levels. At the 1944 peak the number of cattle, hogs and some classes of poultry was the largest ever reached, but the number of sheep was considerably below the all-time peak of 1942, the Bureau of Agricultural Economics reports in a review of wartime changes in livestock numbers.

The decline in numbers during 1944 was general, with supplies of all species of livestock at the end of the year smaller than at the beginning. Decreases were sharpest in hogs, sheep and chickens and small changes were made in cattle and turkey numbers.

Since there are considerable differences among the species of livestock in size and feed requirements, the only way these varying changes can be measured in terms of all livestock is to convert all species into a common denominator called an animal unit.

The peak number of January 1, 1944, was equivalent to 104,502,000 units, but by January 1, 1945, the number was down to 98,456,000 units. The nearest approach to the 1944 peak was on January 1, 1918, but the make-up of the total was far different than in 1944. In 1918 horses and mules made up 26 per cent of the total and meat animals 74 per cent. However, in 1944 draft animals made up nearly 13 per cent of the total while meat animals comprised about 88 per cent, resulting in an increase of about 18 per cent in the meat animal total.

Even though cattle and calf slaughter has been heavy, numbers are at a very high level with the January 1, 1945, total 10,000,000 head larger than in 1919. However, large numbers cannot be maintained when there is a shortage of feeds. The drought following World War I caused a rather serious feed problem, but if there were a drought this year comparable to that of 1934, it would probably spell disaster for the cattle industry.

The article points out that the problem facing this branch of the industry is how to reduce numbers to a safer level from both a feed supply angle and from that of possible price declines.

"It is certain that in no non-war year could a volume of cattle and calves such as was marketed in 1944 have been moved except at very low prices. At best, there is no certainty that such a volume can be marketed after the war, except at much lower prices. But in view of the meat situation in prospect for 1945 it seems probable that a considerably larger volume could be moved at relatively higher prices," C. L. Harlan predicts in the review.

The total of 60,660,000 hogs on farms January 1, 1945, was 15 per cent larger than the 1934-43 average and was ex-

ceeded in only four years since 1930. However, this number and the prospective spring pig crop in 1945 promise to be quite inadequate to meet the wartime needs for pork.

Conditions associated with or growing out of the war effort seem to have affected the sheep industry more adversely than any other livestock group. The peak volume was reached on January 1, 1942, but numbers are now sharply under that level.

The decline in numbers in western states is due to the shortage of experienced labor, high level of wages, high cost of supplies and rather large losses from predatory animals. Numbers in farming states are also down. The rather unfavorable outlook for wool in the post-war period may have influenced sheep growers everywhere.

Recent Orders by War Agencies

CLOTHING: The War Production Board has started a women's work clothing program under which 1,320,000 garments (coveralls, overalls, slacks, jackets, bib aprons, hats and caps, etc.) will be manufactured during the next three months. Manufacture is restricted to garment makers under contract with war plants or plants supporting the war effort (including food plants) for direct delivery and not through civilian channels. The manufacturer may not deliver to plants having a three-month supply of such items.

BURLAP: Conservation Order M-221, as amended June 1, adds fertilizer to the list of products for which new burlap bags may not be used. However, new burlap bags may be used for packing fertilizers which were in process of manufacture on or before June 1.

STOCKS AT SEVEN MARKETS

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on April 30, 1945, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	May 31, '45, lbs.	Apr. 30, '45, lbs.	May 31, '44, lbs.
Total S.P. meats	30,875,953	26,625,593	99,796,249
Total D.S. meats	23,254,470	22,195,874	66,464,186
Other cut meats	7,840,382	7,290,909	29,056,504
Total all meats	62,070,805	56,112,466	185,316,939
P.S. lard	2,562,358	2,206,156	42,741,378
Other lard	10,874,739	5,505,036	72,922,836
Total lard	13,437,097	7,711,192	115,664,214
S.P. regular hams	2,625,532	2,228,506	2,390,103
S.P. skinned hams	16,436,468	13,892,739	33,040,192
S.P. bellies	10,904,208	9,732,800	57,414,106
S.P. picnic	909,745	771,548	6,951,788
D.S. bellies	16,908,511	15,810,164	35,573,875
D.S. fat backs	6,345,959	6,385,710	10,861,311

PRODUCT LOST IN FIRE

Three tons of hams and bacon were destroyed by fire at the Harry Brest Packing Co., Shamokin, Pa., on May 23.

Feeder-Slaughterer Can Collect New 50c Subsidy

A slaughterer who also feeds cattle is eligible to collect the subsidy of 50c per live cwt. now payable on cattle grading A or AA, the War Food Administration reports. However, the payment will be made only if no other subsidy payment has been made for the cattle. The slaughterer who raises his own cattle can also collect the subsidy if the cattle meet requirements at the time of slaughter.

The feeder-slaughterer must substantiate the date of purchase, from whom purchased, the prices he paid, and the weight at the time of purchase. He also must certify the grade and weight of the carcass after slaughter to determine the eligibility of the cattle.

The payment of 50c per live cwt. is being made to feeders upon presentation of satisfactory evidence of the sale of eligible cattle. Feeders who sold eligible cattle on or since May 19 may apply to county AAA offices and receive payment, provided their cattle meet the program requirements. The beef payment is the first subsidy on meat production paid directly to feeders.

WIN SAFE DRIVER AWARDS

Safety awards were awarded recently to ten drivers of the country trucking division of Armour and Company, Fort Worth, Tex., by I. S. McConnell, traffic manager. The awards varied, being based on the length of time driven without a preventable accident.

Five-year men received sterling silver medals on which was inscribed, "Armour and Company Safe Driver." The four-year and three-year awards consisted of a kit containing sun glasses, an automatic pencil and a comb. A leather-bound memorandum booklet was presented to two-year men, while a key chain went to men completing 12 months of safe driving.

The five-year men were Herman Bulard, S. H. Goodman and Chester Martin; John Atmire and O. F. Whitmire received four-year awards. Ed Orrick and Elbert Rivers received the three-year award and M. S. Truitt the two-year award. The one-year men were Loyd Boydston and J. R. Kirby.

NIMPA MEETINGS

The meeting of the southwestern division of the National Independent Meat Packers Association has been definitely set for June 29 and 30, according to E. C. Banfield, divisional vice president. Divisional directors will meet at 10 a.m. on June 29 at the St. Anthony hotel, San Antonio, Tex., and the members will meet on June 30 at the same hotel.

The NIMPA board of directors met in a regular business session at the Morrison hotel, Chicago, on June 7.



*Old-fashioned,
wood-fired lard
kettles were in
style about 1875.*

**Today's 1945 lard is a
superior, uniform prod-
uct, produced by a
scientific, controlled
process on modern
rendering equipment.**

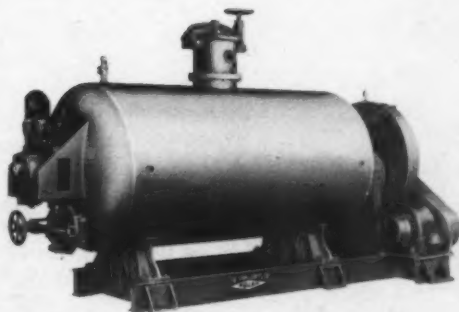


Photo courtesy John J. Dupps Co.—Cincinnati, Ohio

B.F.M. Seasonings ARE SCIENTIFIC, TOO!

● Old-fashioned seasoning methods are as out-of-date as bustles, mustache cups, and wood-fired lard kettles!

There's nothing old-fashioned about B. F. M. SOLUBLE SEASONINGS—they're as scientific and modern as Radar, Electronics, F. M. Radios and Television. You'll be pleasantly surprised at the noticeable improvement in your sausage and meat specialties when you flavor them with these superbly different, blended seasonings.

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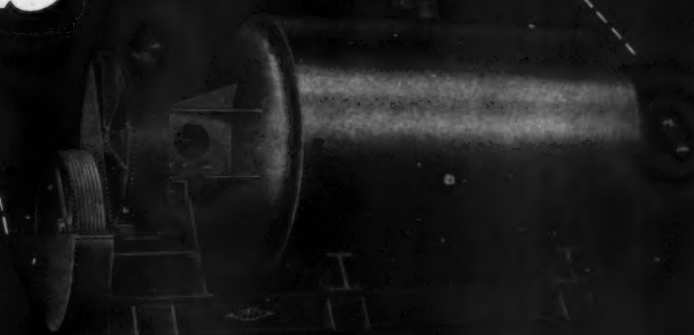
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We pledge our entire experience and research to the development of the Packing Industry.



***LOOK AHEAD
PLAN AHEAD***

DUPPS





"IT WILL BE A
FEATHER IN MY CAP
TO BE WRAPPED IN
WEST CARROLLTON GENUINE
VEGETABLE PARCHMENT!"

West Carrollton
GENUINE VEGETABLE
Parchment

ODORLESS
INSOLUBLE
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FOR WRAPPING BUTTER · MEATS · POULTRY · FISH
SHORTENING AND ALL MOIST FOODS

WEST CARROLLTON PARCHMENT CO.

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NO BREAKAGE
EASIER TO HANDLE & DISPLAY
IMPROVE STORE EFFICIENCY
TIE UP LESS CAPITAL
LESS EXPENSIVE FOR CUSTOMERS
=MORE PROFIT!

MORE PROFIT!

THAT'S WHY GROCERS PREFER SELLING FOOD IN CANS!

Retailers Reveal Reasons in Nation-wide Survey*

● Why do grocers so overwhelmingly prefer selling foods in *cans*? Judging from answers in a recent exhaustive survey, the nation's food retailers are convinced that canned foods are money-makers! These are the *reasons* that they gave...each one a potent profit point:

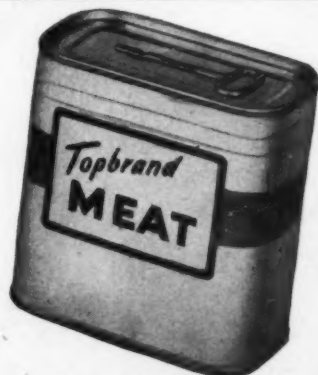
1. Cans don't break! This means *no breakage loss* in shipping, unpacking, stacking, displaying, delivering...even with inexperienced help.
2. Cans are *easier* to handle and display. They're light in weight, easy and quick to stack, take up less shelf space.
3. Cans improve store *efficiency*. They require little storage space, are attractive to display, prevent loss from spoilage and deterioration.
4. Food in cans usually costs grocers less...ties up less capital. And canned foods normally are less expensive for consumers to buy.

Additional advantages may also apply in your own case. For *cans* benefit the whole food trade. Brokers and wholesalers in separate surveys, named all the points above, and added the advantage of *shipping economy*. All along the line, from canner to consumer, steel-and-tin cans increase efficiency, cut costs, boost profits, and win friends.

CAN MANUFACTURERS' INSTITUTE, INC., NEW YORK

WATCH FOR NATIONAL ADS!

More than 31,000,000 printed messages—full-page ads in full color—are appearing this month in 6 big consumer magazines and in Sunday supplements on a nation-wide scale. This powerful ad campaign reminds readers how *cans* help *them*...points out that no other container combines so many advantages.



**This survey is packed with pertinent facts—important to every packer. Ask your can company representative to show it to you.*



How Atlanta Packing Plant Cut Its Accident Rate 40%

By WILLIAM H. IVEY

Regional Representative, National Committee for the Conservation of Manpower in War Industries

ONE of the most outstanding accomplishments in the field of accident prevention in the slaughtering and meat packing industry has, during the press of production brought about by the war, been turned in by the White Provision Co. of Atlanta, Ga., in connection with the nation-wide campaign by the U. S. Department of Labor's national committee for the conservation of manpower in war industries and cooperating organizations, for a million fewer work-accidents—a reduction of 40 per cent—during the 12 months ending July 1.

In the last six months of 1943, the White Provision Co., one of the largest packing plants in the southeast, reported 104 accidents that caused a total loss of 538 man-days. But in the last six months of 1944, it has just been reported to me, there were only 34 accidents, entailing a loss of 114 man-days. Thus the company has exceeded the national goal of a 40 per cent reduction in on-the-job accidents by a very wide margin.

As the result of this splendid record, made possible by the close cooperation of the management and its 750 employees, the White Provision Co. has recently been given the Department of Labor's Certificate of Safety Achievement. This recognition of achievement has been awarded in a comparatively few instances in the past.

How was this unusual record accomplished?

How the Job was Done

"By all pulling together," says E. S. Papy, the company's general manager. "We could not have done it except for the full cooperation of all the workers and their union representatives, and the plant's supervisory personnel.

"During this stringent wartime shortage of manpower," Mr. Papy explains, "the workers stood up to the gaff wonderfully, particularly the old line, experienced workers, and, mind you, 128 of these 750 workers are women, including two full-time registered nurses. Many of these women, however, are holding industrial jobs for the first time, but like the men, they have been and are working full time daily to keep the supply of essential meats moving to the battle fronts. All of them have my heartiest congratulations."

I would like to add my congratulations here also. As I see it, the White Provision Co. and its employees justly deserve the congratulations of the entire industry and the Department of Labor's Certificate of Achievement.

Shortly after a series of conferences in Atlanta last July between representatives of the slaughtering and meat packing industry and the national committee for the conservation of manpower in war industries, the White Provision Co. began holding weekly meetings for the departmental foremen to study and put in practice various plans for driving down the accident frequency rate which then was much higher than the average for the meat packing industry. These foremen went back through their accident files for the preceding 12 months and not only studied the reports on lost-time accidents, but accidents of all types. These were quickly classified as to how they happened, under what circumstances, and how often. A consolidation of this information quickly presented a clear picture of the plant's accident record. Then everyone tackled this safety job in earnest. The result—an accident frequency rate of 39.2 by the end of 1944 compared to 140.3 in the first six months of 1944. The company is making further improvement in 1945. For the first five months of the company's fiscal year, beginning November, 1944, the frequency of lost time accidents has been cut to 11.3.

A large part of the work-load in this campaign was carried by H. J. Scarborough, division superintendent and chairman of the plant's safety committee, and H. R. Jordan, industrial relations manager. With their guidance, and using information obtained from the safety experts of the U. S. Department of Labor, liability insurance companies and other sources, including moving pictures, the foremen and other key personnel trained the workers how to do their jobs the safe way throughout the plant.

As a further incentive, an improvised scoreboard was set up near the time clock by Mr. Scarborough and Mr. Jordan. This scoreboard showed the daily safety record of each department in cold figures. The national goal of 40 per cent fewer accidents and the possibility of winning the merit citation were kept constantly before all departments.

In addition, Mr. Scarborough and Mr. Jordan advised me that they bore down on the fact that the major objective in their plant is to reduce the number of all accidents and in that way eliminate those of lost time consequence. The White Provision Co., like so many other industrial plants, they said, had its share of absenteeism of a certain type. Some of these absentees can be classed as "malingers"—a rather apt description. Noah Webster describes a malingerer as, "A soldier or sailor who feigns sickness to avoid doing his duty; hence, in general, one who shirks his duty by pretending illness or disability."

With all that has been said about meat shortages, could there be anyone who does not consider a worker in the slaughtering and meat packing industry just as much a soldier on the home front as his younger relative overseas, slaughtering Japs? I think not.

The plant's safety committee, headed by Mr. Scarborough, includes Mr. Jordan; M. O. Brennen, division superintendent; R. H. Cording, master mechanic; and Miss Hilda Lockett, Registered Nurse, as the committee secretary. Every six weeks this committee checks for possible hazards in all departments, and otherwise strives to reduce accidents. In this work they receive the very valuable assistance of J. A. Busse, plant superintendent, and Joseph B. Kirkpatrick, president of the local United Packing House Workers of America. Mr. Scarborough reports that the human element, more than physical conditions creates the greatest hazards. Knives used in the various processes are the cause of the largest number of accidents by far.

Falls as Trouble Source

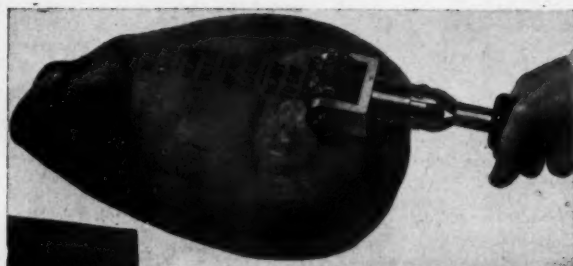
Falls are second as the cause of disabling injuries, due to slippery floors found in slaughtering and meat packing establishments. Most of this type of accident, Mr. Scarborough and Mr. Jordan believe, result from inattention or plain carelessness. They do not believe that long hours or the increased speed of production are important factors.

The United Packing House Workers of America (CIO), is the bargaining agent in the plant and the union's stewards in each department work with the management in the combined effort to reduce accidents. It is evident from the record that all of them are following the National Committee's slogan—"Safety Speeds Production."

The company's increased interest in safety is a good reminder for concerns which have the idea that "Accidents Will Happen." This attitude is all too common—and it has been clearly demonstrated at the White Provision Co. When the company set about the job of driving down its accident frequency rate, it called in Robert Wolcott, chairman of the Georgia advisory committee of the national committee for the conservation of manpower in war industries. Mr. Wolcott lectured on plant safety to the supervisory personnel, illustrating his points with the slide film titled, "Packed with Safety." Then the safety committee took over.

When, on a return visit, Mr. Wolcott saw what a remarkable record had been established by the White Provision Co., he advised my office immediately, and I called the matter to the attention of Robert J. Kennedy, of Washington, acting chief safety adviser of the Division of Labor Standards, U. S. Department of Labor.

"This record," Mr. Kennedy said, "is the most phenomenal in any packing house anywhere in the United States in the past year, of which I have any knowledge."



Here is the equipment
you need to comply with
Amend. 24 to RMPR 148

*"Ready-to-eat products must be
branded or stamped each 1½"
with letters ¾" high"*

EFFECTIVE JUNE 28, 1948

The #155 Great Lakes electrically heated brander, illustrated at left and shown in use above, is the proper solution to branding "Ready-to-eat" hams and other products in accordance with new regulations. Requires no special skill to use, does a perfect job, is economically priced.

Fitted with brass roller die that marks READY-TO-EAT in ¾" letters, repeated each 1½" as required. Roller die is hand engraved with sharp letters that leave a clean, attractive imprint. Your company name (up to 9 letters) can also be included in ¼" letters at no extra cost. Brander is fitted with aluminum head, steel shank, fine hardwood handle and heavy rubber covered connecting cord.

To use, the brander is rolled across the inking pad and then rolled down the ham. Heated roller die dries the ink immediately and leaves a clean, sharp strip of identifying marks that does not smear or blur. This brander is not fitted with self-inking fountain roller like other Great Lakes roller branders, since grease from fat side of ham coats inking roll and stops flow of ink.

The #155 Brander is priced at \$42.00 complete with one roller. Extra roller dies priced at \$27.00 each (for use if you wish brand name to appear on roller, and more than one brand is used). Combination ink pad stand fitted with 10" round pad, ink pot and brush on heavy hardwood base, \$6.75 each. Round 10" ink pad without stand \$2.80 each. Great Lakes quick-dry violet ink, \$3.50 per single gallon, lower prices on larger quantities.

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GREAT LAKES STAMP & MFG. CO.

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**#155
BRANDER
PRICE
\$42.00**

complete as
shown above,
with one roller
die, ready to
plug in and use.
Precision-made
equipment,
sturdily built!

BOSSES of the Btu

... the insulation experts' skill
is your protection against the pitfalls
of a poorly applied job.



CORRECT APPLICATION and lasting efficiency of refrigeration insulation are assured by the "Bosses of the Btu"... men from Johns-Manville's construction forces or J-M Technical Service Units (contractors selected for their records in this field).

And... in addition to their skill in application... these insulation experts, like leading refrigerating engineers, specify and use Johns-Manville Rock Cork because of its many advantages in refrigerated service. Here are a few of the more essential features:

HIGH MOISTURE RESISTANCE—Made of mineral wool, with a waterproof asphaltic binder, Rock Cork is sealed against air and moisture infiltration... the cause of most insulation failure. Joints remain tight.

LOW CONDUCTIVITY—Rock Cork's rating is less than 0.33 Btu per sq. ft. per degree F. temp. difference per inch thick, per hour at mean temp. below 100° F.

RESISTANCE TO VERMIN AND BACTERIA—Completely sanitary, Rock Cork is odorless, can't absorb odors, harbor vermin, or support growth of mold and bacteria.

Remember an insulation's performance is only as good as its application!

For details write for brochure DS-555. Johns-Manville, 22 East 40th Street, New York 16, N. Y.



WORLD HOG POPULATION TOTALS 255,000,000 HEAD COMPARED WITH 294,000,000 IN 1940

World hog numbers had declined to 255,000,000 head at the beginning of 1945 compared with 280,000,000 head at the beginning of 1944, according to preliminary estimates by the U.S. Department of Agriculture. The world hog population at the beginning of this year was 13 per cent below the record level of 1940 and 10 per cent below the average for the five-year period, 1936-40.

The decline from the early 1944 level is attributed mainly to reduced hog numbers in the United States and Canada during 1944. There was a slight reduction during 1944 in hog numbers in continental Europe, excluding Russia, but the reduction there was offset to a large extent by increases elsewhere.

World hog numbers reached an all time record of 294,000,000 head at the beginning of 1940. Sharp reductions took place in various parts of the world, particularly in the enemy-occupied countries, after that date, but record hog numbers in the United States and Canada continued to hold the world total close to the pre-war level until the beginning of 1945. Hog numbers in North America, mainly the United States, Canada, and Mexico, slightly exceeded 74,000,000 head at the beginning of 1945, compared with the all time record of 99,000,000 at the beginning of 1944. Unless the current downward trend in hog numbers in the United States and Canada is checked, the total in these two countries by the beginning of 1946 is not likely to be far above that of the beginning of 1940 when it amounted to 66,000,000 head.

Hog numbers in Continental Europe, excluding Russia, stood at 50,000,000 head at the beginning of 1945 compared with 53,000,000 a year earlier, and 78,000,000 at the beginning of 1940. Normally, Continental Europe accounts for about 26 per cent of the world's swine but the war reduced that figure to less than 19 per cent. Present indications are that because of feedstuff shortages the total hog numbers in Continental Europe, exclusive of Russia, are likely to decline to around 48,000,000 head by the beginning of 1946.

As in Continental Europe, hog numbers in the United Kingdom declined sharply after the outbreak of the war, reaching a low point of 1,829,000 head in June 1943. While present indications point to a total of 2,300,000 head for June, 1945, that figure still would be considerably under the pre-war average of 4,380,000 head.

Hog numbers in the Soviet Union were sharply reduced between 1938 and 1944. Military operations accounted for a drastic reduction in hog numbers in the occupied areas of Russia, and the need for grain for human consumption hindered hog raising in other parts of the country. Continued shortages of feed grains and unfavorable distribu-

tion of breeding stock will tend to limit the possibility of any rapid increase in Russian hog numbers in the immediate future, the Office of Foreign Agricultural Relations said.

Total hog numbers in South America in 1944 were estimated at about 38,000,000 head compared with the 1936-40 average of 31,000,000. The increase occurred mainly in Brazil and Argentina which together account for about 88 per cent of the South American total. Hog production in Brazil has been

stimulated by the strong domestic demand for meat and the insufficient supply of beef to meet the demand. While the trend in hog numbers in that country has been upward since the beginning of the war, a short crop in 1944-45, due to drought conditions, will limit any further increase in 1945.

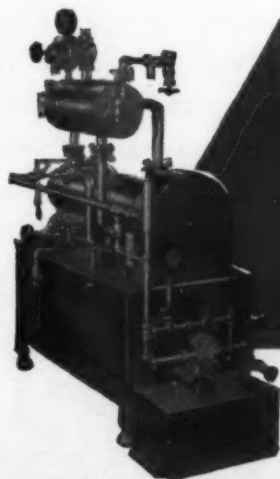
With abundant feed supplies and good export demand for meat, hog numbers in Argentina during 1944 were almost double the 1936-40 average. Because of the poor corn crop this year, however, together with the improved export outlook for grains, some decline in hog numbers is in prospect in that country during 1945. With present corn prices and high transportation costs,

(Continued on page 37.)

THE *Votator*

saves space

● In less than 18 square feet of floor space, this completely closed lard processing unit is capable of turning out 3000 to 4000 lbs. of top-quality lard per hour. Chilling, plasticizing, and aeration are combined in one continuous operation, protected from outside moisture and contamination, under absolute mechanical control. Every pound of finished lard is kept uniformly pure, white, smooth, creamy . . . sales-appealing! *The Girdler Corporation, Votator Division, Dept. NP6-2, Louisville 1, Kentucky.*



A CONTINUOUS, CLOSED
LARD
PROCESSING UNIT

A GIRDLER PRODUCT

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PRESCO PICKLING SALT

**IT'S
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PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

OPA TO CONTINUE DRIVE AGAINST THE UPGRADING OF KIPS AND CALFSKINS

The Office of Price Administration served warning this week that its campaign to stop upgrading of kips and calfskins will be continued until the practice is eliminated. The agency said that its ceiling prices are based solely upon the quality of the skins as they are designated by the terms "packer," "city," "collector," and "country."

Highest prices are provided for skins of packer quality; that is, the skins that meet the highest packer standards for cleanliness, takeoff, pattern, cure and delivery including condition. The quality designation of a skin and its price classification are not determined, OPA emphasized, by the kind of establishment in which the animal was slaughtered nor by where the skin was removed. Moreover, quality is not determined by the occupation or type of firm or organization selling it nor by the origin of the skin, be it rural or urban.

Skins failing to meet established standards for "packer" skins may not be sold as "packers." They may only be sold on one of the following bases depending upon the nature and extent of their deviations from best packer standards:

- 1) As packers that fail to meet established standards of trim, tare allowance or delivery for type or grade sold, in which case they must be sold at stipulated discounts;
- 2) As cities or collectors at the ceiling prices for skins meeting the quality standards for skins so designated;
- 3) As cities or collectors failing to meet established standards of trim, tare allowance or delivery, at specified discounts;
- 4) As countries, at the maximum prices fixed for country quality skins.

HEAVY SHEEP SHOW ENTRIES

Early entries for the Chicago junior market lamb show and sale, to be held June 15, indicate a large exhibition of market lambs by midwest farm boys and girls, it is reported. Packer sheep buyers on the Chicago market will judge the lambs. Prizes will be awarded to owners of winning animals. An auction will be held at the U. S. yards to dispose of the lambs on the same day.

QUICK FREEZING SAUSAGE

The National Live Stock and Meat Board reports that to obtain best results in quick freezing sausage meat and ground beef, salt should be omitted because it seems to stimulate oxidation; sage, pepper, mace, ginger and other common spices are said to aid in the preservation of such quick-frozen product.

AFRICANS HAVE PLENTY OF MEAT ANIMALS BUT LACK MODERN PROCESSING FACILITIES

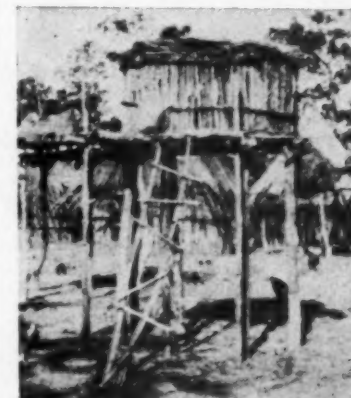
AFRICA, it is believed by some, may have a greater potential meat supply than any other continent. At least it is certain that Africa leads in the supply of wild meat, for the "dark continent" is the home of the antelope, of which more than 20 varieties are recognized. These range from the clip-springer, which is about the size of a jack-rabbit, to the eland, an animal as large as a steer, and all are available for human consumption.

The main meat supply problem in Africa, however, is that of killing the animals needed. The natives eat not only antelope, but also many other kinds of animals, including elephants, hippopotami and monkeys. Very little domestic meat is raised; some pigs are grown and slaughtered, but since a man's wealth is in his cattle they are not killed, being used to supply the owner with milk and as trading stock.

Some idea of the continent's "on the hoof" meat supply is illustrated by the fact that antelope may range in weight from a few hundred to as much as 1,000 lbs. Members of the antelope family vary widely in appearance from the handsome sable to the wildebeest, illustrated herewith, which is perhaps the ugliest of all. A full-grown elephant may weigh more than four tons, while hippos and rhinos tip the scale at several tons each. The giraffe and zebra, also used for meat, are both sizeable animals.

Inhabitants of Africa do not overlook many meat supply sources. During the summer, grasshoppers and locusts are gathered and dried. These are used to sprinkle in the cornmeal porridge and are said to be quite palatable, having a fish-like taste. Some types of ants, of which Africa has a great abundance, are also eaten.

Fresh meat means a real feast in many parts of Africa, for except in the few large centers of population there is no way of processing meat except by drying. Cold storage facilities are extremely limited, and there is no winter season during which meat can be preserved through lower temperatures. Whenever a plentiful supply of meat is obtained, some of it is cut in strips and hung over poles to dry. The hot African sun quickly sears the outside surface of the meat, preventing contamination, and the complete drying process follows. When thoroughly dried, the meat is stored in outdoor structures (see illustration) which are mounted on stilts as a protection against animals, ants and other pests.



MEAT STORAGE UNIT

African cookery is still in the primitive stage. Some of the meat is eaten raw, some is cooked and other meat is eaten dried. Except in the urban areas, meat markets are practically unknown. The native population, however, with its rich supply of wild meat, manages to vary its diet with fowl and fish. Some chickens are raised and used for food, but they are small compared to the breeds known in this country. Although the African meat picture leaves much to be desired, at least the natives have no rationing regulations to restrict their diet.

WFA OFFERS DAMAGED LARD

WFA is offering for sale to soap manufacturers in the Midwest and Northeast 431 drums of lard totaling about 176,214 lbs. The lard was exposed to terrific heat in a warehouse fire and is unfit for human consumption; it may

be used only in manufacture of non-food products and must be denatured before use. A special ceiling price of 11½¢ a lb., f.o.b. cars at Greencastle, Pa., has been established. Bids must be received by the sales branch, Commodity Credit Corp., in Washington by 5 p.m., June 12.



AFRICAN WILDEBEEST



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**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

How Bacon Brings Home Lard for Swift on Daily Radio Show

HOW a daily 15-minute radio show, slanted for women listeners and backed by aggressive promotion, helped build sales for Swift's Bland Lard in middle western towns is described by B. Harland Ohde, merchandising manager, North Central Broadcasting System, Inc., in the May issue of *Radio Showmanship*. The program, called "Food, Fashion and Fiction" and featuring Willette Bacon as commentator, is heard over a 31-station hook-up of the NCBS with outlets in Minnesota, Wisconsin, Michigan, Iowa, North and South Dakota and Montana.

The program, originally sustaining, was taken over by Swift & Company last November, and immediately newspaper advertisements for the broadcast were placed in local daily papers. Attractive two-color counter cards, featuring pictures of Willette Bacon and Bland Lard, were prepared for selective distribution to 1,500 food and meat retailers throughout the territory.

A recipe book compiled by Mrs. Bacon was sent free to a mailing list composed of listeners who had mailed a card, letter or recipe to the program. To determine the type of audience listening to the broadcast, questionnaires were included with the first 3,000 recipe books. Information was sought on age, marital status, size of family, residence, education, income and whether or not Bland Lard was used and how it compared with other shortenings.

When a personal appearance broadcast by Mrs. Bacon was scheduled for Fargo, N. D., early this year, invitations to attend were sent to all women in the area whose names appeared on the card file. Later, general invitations were extended by Mrs. Bacon on her program, supplemented by local invitations over KVOX.

One week before these promotional efforts were launched, H. J. Spindler, Swift & Company merchandiser, moved into the area to organize and coordinate



DISPLAY DRAWS EYE

Massive display of Swift's Bland Lard, one of many appearing in Fargo, N. D., retail stores during special radio broadcast.

the campaign. He erected numerous large floor displays in key downtown outlets, using scores of cases of 2-lb. cartons of Bland Lard and included Willette Bacon counter cards and personal appearance circulars, plus Swift recipe pamphlets.

The network broadcast, witnessed by 300 women guests, departed from its usual format to localize for the studio audience. Highlight of the program was an interview with Mrs. Ruth Brand, director of the Martha Logan test kitchen at the Swift plant in South St. Paul. The broadcast was followed by a "parade of foods" in which seven attractive college girls from Fargo carried a prepared food dish onto the stage.



*For Better Flavor in
Your Sausage, try . .*

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Quality-Controlled in Our Own Laboratory

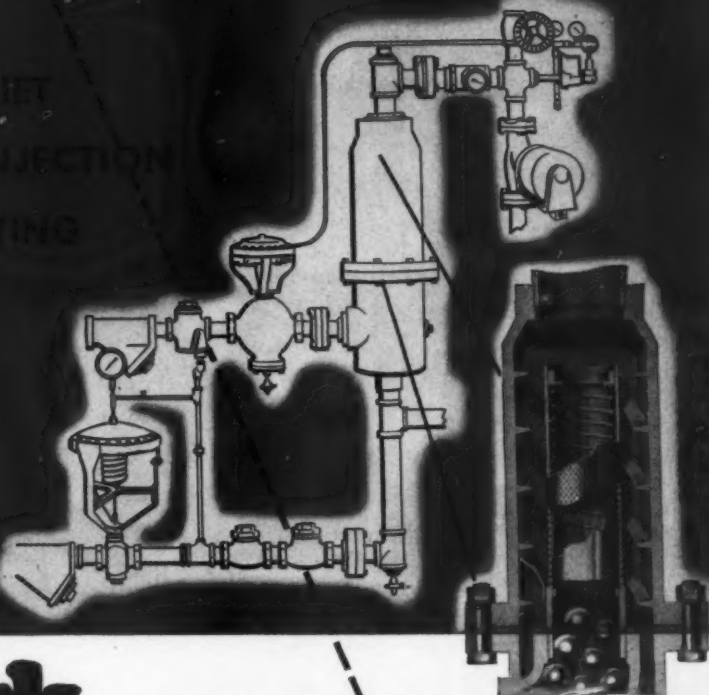
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It's the "PRESSURIZER PISTON"
for HOT WATER Without Noise or Hammer

QUIET
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Pick INSTANTANEOUS HEATERS

Here is a revolutionary new heater designed to meet all hot water needs in your plant regardless of volume or temperature required. A PICK INSTANTANEOUS HEATER is "custom-selected" to fit your needs.

You may choose any one of seven sizes with maximum capacities ranging from 10 to 200 gallons per minute. Any Pick heater responds instantly to supply any volume from a trickle to full rated capacity. Any temperature within the effective range of 40 to 180 degrees Fahrenheit can be selected and maintained. Temperature can be adjusted instantly by changing the setting of the thermostat.

Produces hot water by direct injection of steam into water, no large storage tanks are required. Highest efficiency is assured...heat is transferred 100% from steam to water.

Operating on any selected steam pressure from 40 to 100 pounds, each heater comes as a complete packaged unit, pre-engineered and factory assembled ready for immediate, convenient installation.

For Complete Information and Specifications

Write PICK MFG. CO., Dept. 1103, West Bend, Wis.

● PRIMARY HEATER

Capable of supplying any specified volume of hot water up to 200 gallons per minute, this heater is practical as a primary source of hot water for countless industrial needs.

● SUPPLEMENTARY HEATER

Easy installation and accurate control at any temperature up to 180° Fahrenheit make this heater useful for specialized "spot" applications near the point of use in the plant.

● "BOOSTER" HEATER

To augment overloaded or currently inadequate facilities this heater can be installed to automatically "boost" and correct temperature deficiencies.



Made by **PICK MANUFACTURING CO.**
 WEST BEND, WISCONSIN, U. S. A.



Neverfail PRE-SEASONED FLAVOR



After the last scrap is eaten... THE MEMORY LINGERS ON!

Your customers will long remember the succulent goodness of a NEVERFAIL-cured ham. They'll remember it for the full-bodied, old-fashioned ham flavor . . . and for that special aromatic fragrance which the NEVERFAIL 3-Day Ham Cure imparts to the meat by *Pre-Seasoning* as it cures. Yes, your customers will remember . . . and re-order.

NEVERFAIL-cured hams look as good as they taste . . . with an even,

eye-catching, pink color and firm yet juicy texture. And they actually cost less to produce! By reducing the time in cure, the NEVERFAIL 3-Day Ham Cure gives you increased production with your present man-power, equipment, curing facilities and capital. That spells extra profits. Write today for complete information.

The Man Who Knows



The Man You Know

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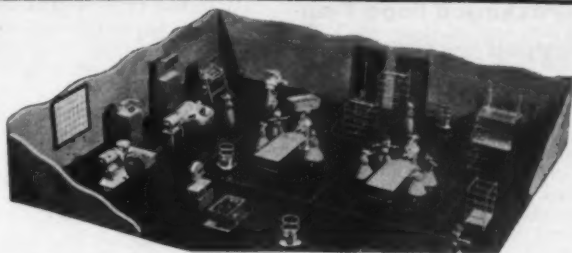
Canadian Plant: Windsor, Ontario

NEVERFAIL

3-DAY HAM CURE

PROCESSING

Methods



HOW TRIPE IS HANDLED

A midwestern packer complains that his yield of finished tripe is a low percentage of the original weight of the raw material. He asks for a summary of good practice in handling tripe. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you summarize for us good practice in preparing tripe, including cooking? We seem to be getting a pretty low yield on this material.

The yield of finished from raw tripe is about 40 per cent. In other words, 100 lbs. of uncleaned tripe will produce 40 lbs. of finished tripe. Tripe should be cooked at a reasonably low temperature over an extended period of time.

Paunch is removed from balance of viscera and fat is trimmed off. A small cut is made in paunch and contents are removed by turning it partially inside out. Paunch is then cut wide open, care being taken not to cut the honeycomb portion.

FIRST WASHING.—The tripe, with inner side up, are then spread over a cone-shaped table for washing. A water spray located above the table is directed on the tripe, and the product is hand-scrubbed with brushes. During the process the cone revolves and operator is protected from splashing water by a shield encircling the lower edge of the cone. This shield also acts as a trough for wash water and paunch contents.

This preliminary washing is complete when water squeezed from the tripe is as clean as original wash water.

The inner surface of the tripe, which consists of a mucous membrane or scurf, is removed. Before this is done it is customary to hang tripe on racks in cooler or hold briefly in cold water.

SCRAPING.—Scurf is removed by placing the tripe in a revolving washer partially filled with hot water to which there has been added a cleanser such as caustic soda, sodium carbonate, tri-sodium phosphate or sodium metasilicate, a combination of these substances, or lime, a combination of lime and sodium carbonate, and/or a solution of hydrogen peroxide. (These cleansers may be used in federally inspected plants provided that immediately following the treatment the tripe is thoroughly washed with clear water.)

The power-driven washers are available in several capacities, varying from 10 to 15 to 200 pieces of tripe per charge.

The temperature of the water used in

this washer should be held at 150 degs. F. Where possible, this should be thermostatically controlled. Not too many tripe should be put in the machine at one time as it is necessary for the tripe to rub against each other as well as against perforations of the machine to remove the scurf.

The speed of the machine should be carefully controlled, as too high a speed will beat the scurf into the fat side of the tripe while too slow a speed will not rub the tripe together sufficiently to clean them. Instructions given by the manufacturer of the machine should be followed carefully.

The machine is started after the correct number of tripe have been put into the machine and it has been filled to the water line with hot water. The machine is run five minutes and the water drained off without stopping machine.

Sal soda, or whatever is being used to

aid cleaning, is then put in the machine, it is refilled with hot water and run for 10 to 15 minutes. Water is again drained out without stopping the machine which is then refilled with water at 110 to 125 degs. F. and run two or three minutes longer.

Further hand cleaning may be necessary when the tripe are placed on a table and inspected. After cleaning, they are held in cold water until the cooker is ready.

COOKING.—Tripe are cooked in water at a temperature of 170 degs. F. for from two to four hours. The cook vat has a hinged top; when the cover is down it holds all the tripe below the surface of the water. Tripe is considered cooked if it is soft enough for the operator to put his finger through the heavy seams. When cooked, the water is drawn off and cold water run into the tank.

After tripe is cool enough to handle, it is put on a table, the seams are opened up and trimmed free of pieces of fat and the skin scraped off. Tripe is then put in a vat of ice water or water chilled down by means of coils to 32 degs. F.

After being thoroughly chilled it is removed from the vat and drained. It is then ready for use. Tripe may be used in certain kinds of sausage, it may be sold fresh, it may be frozen or it may be vinegar pickled. It is rarely salt pickled, except for shipment to warm climates.

TYPES.—There are three grades of tripe: Plain, honeycomb and pocket. The pocket is the same as the honeycomb except that it has not been split. Plain tripe is used principally for sausage and is shipped fresh in barrels or 90-lb. molds, the honeycomb is shipped in tight barrels or 10-lb. boxes and pocket tripe is always shipped in pickle solution.

FAT STABILITY TESTS

H. R. Kraybill, Julius J. Nagy and B. W. Beadle of the research laboratory, American Meat Institute, University of Chicago, are authors of a paper in the May issue of *Oil and Soap* on "Use of Dried Air in the Active Oxygen Method of Determining Relative Stabilities of Fats." They found that lard to which some kinds of antioxidants have been added shows a much higher stability in the presence of moist air than in the presence of dry air.

Does Your Sausage Suffer from

"GREEN CENTER?"

The Formula Book

SAUSAGE AND MEAT SPECIALTIES

devotes an entire chapter to "Sausage Trouble-Shooting." Tells you how to track down to the source such dollar-stealing defects as Chill Ring, Sour Casings, Green Spots, Pink Center, Air Pockets, etc.

Nineteen other chapters highlight refrigeration and air conditioning, plant operations, plant layout, and dry sausage. Order your copy now.

The National Provisioner
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$4.00 for copy of "Sausage and Meat Specialties"

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City

Pre-Packaged Food Plan Mapped by Grocer Group

Pre-packaged meats and other food products will be merchandised in special frozen food departments of Independent Grocers Alliance stores throughout the nation under plans announced by the voluntary retail food group at a meeting in Chicago last month.

A feature of the IGA plan will be the separation of the fresh foods department in the rear of the store by means of glass partitions. In this section, where pre-packaged fresh fruits and vegetables, meats, dairy products and

frozen foods will be sold, close control will be maintained over temperature and humidity conditions for shopping comfort as well as to keep the foods at their best.

At the meeting, pies, turnovers, cookies and other products were exhibited which the shopper will buy frozen and take home. Some were cooked before freezing for maximum ease in preparation by the housewife. "Wholesalers and retailers who do not handle and vigorously merchandise frozen foods," said Howard R. Gerhard, vice president and director of IGA's merchandising and advertising departments, "are going to find their business going elsewhere."

Logistics of Meat Solved by Packers, Army, Says Fortune

THE June issue of *Fortune*, exclusive monthly with a high readership among the social elite, devotes six pages to the topic, "U. S. Meat in This War," telling "how boneless beef has solved the logistics of meat for the first time." The article, illustrated in part by natural color photographs, traces the meat industry's struggle to supply American troops in all parts of the world with meat in the most nutritious and palatable form.

The success which has crowned this effort is indicated by the magazine's unqualified comment: "That the American soldier has the most and best army is doubtless provable but takes proving. That he has the most and best meat to eat is beyond dispute." Figures are cited to back up this assertion, among the most interesting being that last January U. S. troops stationed in Italy "had 17 issues of fresh beef, six issues of fresh chicken, three issues of fresh pork and two of ham."

The Army is now getting meat at the rate of 350 lbs. per man per year, the article states, explaining: "That provides approximately 300 lbs. for each man and woman in uniform, or enough to fill the ration of a pound a day for troops in the U. S. and at large overseas bases, and of slightly under a pound for troops in the field. The other 50 lbs. is accounted for by loss, shrinkage, or by goods in transit or in stockpiles."

Review Supply Problem

Briefly, the meat problem in past wars is reviewed, with the observation that an adequate solution was never reached. Efforts early in the current war to reduce bulk by dehydration appeared to hold promise, but were relegated to the background with the introduction of boned beef on a large scale. Of dehydration, *Fortune* says: "There is no outlook for dehydrated meat at all and no apparent reason to deplore the fact."

Boned meat, on the other hand, is extolled as offering an opportunity "for further processing that may someday bring on the greatest revolution in the meat industry since Gustavus Swift and Philip Armour developed the refrigerated freight car that made possible national distribution of meat from central plants." The method of fabricating and freezing "three-way" Army beef is rather fully explained.

Cognizance is taken of the fact that "Army specifications are close: no more than three-fourths of an inch of surface fat on solid meat cuts, no more than 30 per cent 'analytical' fat in the chopped beef. The theory is that the soldier should want to consume all the fat left on the beef. The theory has proved out. However devastated the battlefields, they are not strewn with the waste meat and bones that attracted all the



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Centrol is Lecithin made by the Central Soya Company, one of the world's largest processors of soybeans—and for years one of the largest producers of bulk Lecithin. In keeping with the responsibility of such large production and wide use, Central Soya Lecithin is now being sold under its own name, CENTROL—a name that assures you of a Lecithin, laboratory-controlled from bean to finished product, by one organization.



2

It's not surprising that more and more large users of Lecithin, after making comparative tests, are switching to Centrol. Its uniformity and high quality are the result of strict laboratory controls, modern methods and equipment, plenty of know-how. Four standard types for every use in the bakery, confectionery, meat-packing and other industries: Centrol (regular Lecithin), Centrol II (fluid, softer type), Centrol B (bleached), and Centrol B-2 (fluid-bleached).



3

Neutral in odor, light in color, bland in flavor, Centrol is made from freshly extracted soybean oil which has been subjected to a special deodorizing process. Only select-quality yellow soybeans are used, dehulled prior to extraction to insure freedom from undesirable waxes in the finished product. Centrol is available in 25, 50, 125, 225 and 500 pound drums.

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FOR COMPARATIVE TESTING. If you now use Lecithin, mail coupon, today, for FREE sample of Centrol. See for yourself why some of America's largest users of Lecithin are now specifying CENTROL.

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Laboratory-controlled from bean to finished product

A product of Central Soya Co., Inc., Ft. Wayne 2, Ind. • One of the world's largest soy processors...makers of Mel-K-Soy, Hi-Soy, Soywip
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Products Division Dept. NF-69
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Please send, without obligation, sample of Centrol Lecithin.

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Average yearly Lecithin consumption _____ lbs.

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No. 65-AAA Everhot Self-Inking Brander Especially adapted for Ready-to-Eat Products

This is ideal equipment, especially adapted for marking Ready-to-Eat Hams, Picnics and other pork products. Brander is fitted with one brass roller engraved with proper lettering and one felt inking roller to hold ink and automatically ink branding wheel. Electrically heated by enclosed heating element; finished brand dries quickly without smearing. Priced at \$37.50, complete with roller, ready to use. Send your order today!

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AMENDMENT

**# 24
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effective
June 28,
states that:**

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You need an Everhot 65-AAA Brander to comply with this order!

rats in Europe to the trenches in World War I."

The place of canned meats in Army combat rations is also discussed, with particular emphasis on canned bacon. Early in the war, the article relates, bacon went overseas in slabs with the rind still on. Soldiers in Guadalcanal hacked away at it with bayonets. What they said was heard in Washington.

The resultant new type canned, sliced bacon, developed by the Army Subsistence Research Laboratory with the cooperation of the meat packing industry, has proved so satisfactory that by last fall the Army had stepped up its requirements to the current 11,000,000 lbs. per month. The method of curing, slicing and packaging is explained, with the annotation that "the package is a $7\frac{1}{2}$ -lb. can, vacuum sealed, and heated to pasteurizing temperatures."

Praises Boned Beef

Of three-way boned beef, the article quotes Maj. Gen. Carl A. Hardigg as remarking, "It represents the greatest opportunity for improving the quality of food served men overseas." This is followed by the comment: "Nearly every soldier in the U. S. Army would enthusiastically agree. That is something to note. Rarely before in the history of warfare and never before in the history of the U. S. have common soldiers approved of the meat their quartermasters supplied them. Because of three-way it has been possible to serve fresh meat almost up to the battle lines and sometimes in the lines. Because three-way is easily preserved, transported, thawed, cut up and cooked, the best steaks and roasts can be sent where they are most deserved."

In evaluating the possible postwar future of pre-packed, frozen boned meat, *Fortune* points out that even now "three factions are squaring off for a row. The supermarket, quick-freeze and chain faction believes that frozen pre-packaged beef is wonderful, the final step toward making fresh ready-to-eat meat right in the packinghouse. In the middle, as always, are the packers. They are prepared to sell pre-packaged and frozen cuts all ready for the oven or frying pan. But characteristically suppressing any latent tendencies toward radicalism, they add that they will go ahead only if consumer demand asserts itself. Faction No. 3 is the AFL butchers' union, and its opposition to the whole idea is unqualified. The union intends to fight this new meat to the last cleaver, for it would throw some of its members out of their jobs."

The article concludes with the observation that the supermarkets and other self-service stores are especially anxious to promote this type of meat and "if they show vigor in the enterprise, not even the butchers' union would be able to resist very long."

Our liberation troops must have containers. Intensify your plant container salvage program to speed Victory.

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O W I Photo by Palmer, in an Allegheny Ludlum Plant

Final Examination

BEFORE STAINLESS GETS ITS WINGS

Have you a copy of the

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"Fabrication Blue Sheet"?

Contains a wealth of reliable, certified data, not only on the machining of Allegheny Metal, but on the best methods employed in other fabrication operations on stainless steel—forming, welding, finishing, etc. Write for your copy—you'll find it highly useful and complete.

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They're right, those sheets—flawless of surface and true to desired specifications. Only one essential remains: that they be used as carefully as they were produced—fabri-

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But for Motor Truck Transportation the *Main Street Mess Call* in most of the nation's 37 million homes would go unanswered.

In addition to being one of the largest producers of military vehicles, GMC Truck & Coach builds many commercial trucks for essential users. Civilian GMCs are powered by engines of the same basic design as the famous "270" used in more than 475,000 GMC "six-by-sixes"... "Work-horse of the Army."

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SEASONINGS FOR
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AFRAL CORPORATION

601 WEST 26th STREET, NEW YORK 1, N.Y.

World Hog Total Down

(Continued from page 25.)

the belief is that a large number of unfinished hogs will be marketed in the Argentine this year.

Domestic and allied demands for meat also resulted in a large increase in hog numbers in Australia. Drought conditions during 1944 and 1945, however, not only forced heavy slaughter but resulted also in a limitation of breeding operations. In New Zealand labor shortages and feed problems resulted in a downward trend in hog numbers until the beginning of 1944 when the government subsidized the production of feed crops. Since that time the trend has been upward.

Hog numbers, along with other livestock, suffered substantial reductions in most of the countries of the Far East since the beginning of the war, said the Department. The Japanese have liquidated hogs both in Japanese occupied areas and in Japan proper in order to conserve agriculture products for direct human consumption. In occupied China and in the Philippines the reduction from pre-war levels has ranged from 30 to 40 per cent, in Japan proper about 25 per cent, and in the Netherlands East Indies from 10 to 20 per cent. Only in Manchuria are hog numbers believed to have been maintained at pre-war levels. The trend in hog numbers in both Free China and India also has been downward.

SLAUGHTERERS CLOSE PLANTS

Members of the newly-organized Slaughterers' Association of North-eastern Pennsylvania have agreed to cease operating "until OPA Regulation 574 is revised," according to a statement by Joseph C. Kveragas, president. He added that the regulation conflicts with edicts of the Defense Supplies Corporation to the extent that further killing of beef cattle would place the slaughterer in violation of the OPA order.

A spokesman for the association said: "We find ourselves in violation now if we continue to slaughter due to the high dressing yields OPA has put on cattle slaughtered in our territory. I don't know if any help will be given us on these high dressing yields, but at least we won't be in violation if we don't operate."

INTERPRETS AMENDMENT 54 TO BEEF CEILING REGULATION

In two nightly sessions held in Chicago this week, Thomas R. Bradley, chief of the beef and small stock section, OPA, interpreted and explained working details of the recently issued Amendment 54 to RMPR 169.

Bradley said OPA realized that the changes made by the amendment were necessary and an attempt was made to effect as many changes as possible by the one amendment. However, after

discussing the regulation as it now stands he said that another change would be necessary in the near future. He also intimated that amendments will be issued to regulations on lamb and variety meats, but gave no indication of details.

Permitted additions for peddler truck sales have been increased by the amendment and changes made in maximum amounts in peddler sales needed explanation, according to some members of the audience. New ceiling prices on some beef items were thoroughly discussed at both sessions.

Watch Classified page for good men.

MEATS FOR INSTITUTIONS

Hospitals, orphanages, asylums and other similar institutions are assured of a meat supply sufficient to meet their minimum requirements by the issuance this week of Amendment 7 to Control Order 1.

The amendment requires suppliers to provide such institutions with the same quantity of meat they provided during March-April, 1944, adjusted up or down according to changes in the meat and fats allotments for meal service from that period to the current period. The meat sold or transferred must be of the same, comparable or reasonably substitutable types as were acquired during the March-April period in 1944.

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Genuine
PLASTIC APRONS!
WATER-PROOF, ALKALI-PROOF,
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SIZES
4
COLORS

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Basco-Tex Genuine Plastic Coated Aprons provide today's maximum in clothing protection. They are built for long life and utmost wearing comfort. They are available in 4 sizes and 4 colors.



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a great many concerns.

PRICES — SIZES — COLORS		
GRAY		
27 x 36....	\$ 8.40 per doz.	
30 x 36....	0.78 per doz.	
36 x 40....	11.90 per doz.	
36 x 44....	12.60 per doz.	
Full Length Sleeves		
Leggings, Hip Length	\$9.66 per dozen pair	
Leggings, Hip Length	\$11.90 per dozen pair	
BLACK NEOPRENE		
27 x 36....	\$12.90 per doz.	
30 x 36....	14.00 per doz.	
36 x 40....	18.33 per doz.	
36 x 44....	20.50 per doz.	
Full Length Sleeves		
Leggings, Hip Length	\$12.90 per dozen pair	
Leggings, Hip Length	\$23.50 per dozen pair	
ALL WHITE		
27 x 36....	\$ 6.88 per doz.	
30 x 36....	7.65 per doz.	
36 x 40....	9.35 per doz.	
36 x 44....	10.18 per doz.	
Full Length Sleeves		
Leggings, Hip Length	\$7.15 per dozen pair	
OLIVE GREEN		
27 x 36....	\$6.27 per doz.	
30 x 36....	6.71 per doz.	
36 x 40....	8.35 per doz.	
36 x 44....	9.24 per doz.	
Full Length Sleeves		
Leggings, Hip Length	\$6.90 per dozen pair	

All Prices F.O.B. Chicago. Furnish
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Fast!

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For As Low A Price As \$2⁴⁰ A Foot!

This is the cost of a light duty roller gravity Conveyor with rollers spaced 6" and Roller Diameter of 1 1/4" thus a 10 foot section would be \$24.00.

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PILERS**



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PROVISIONS AND LARD *Weekly Review*

INSPECTED MEAT PRODUCTION DOWN LAST WEEK BUT SPREAD BETWEEN 1945 AND 1944 REDUCED

Although inspected meat production fell off 37,000,000 lbs. during the Memorial Day week ended June 2, output for the period at 241,000,000 lbs. was only 39,000,000 lbs. smaller than in the corresponding week last year. This constitutes the smallest spread between 1944 and 1945 production for any week so far this year.

Production for the week ended May 26, 1945 amounted to 278,000,000 lbs.

Inspected production by weeks, in 1945 and 1944, has been as follows:

Week Ended	1945	1944
1945	lbs.	lbs.
January 6.....	308,200,000	410,000,000
January 13.....	389,800,000	441,800,000
January 20.....	360,200,000	441,900,000
January 27.....	317,200,000	445,300,000
February 3.....	302,600,000	432,600,000
February 10.....	300,400,000	412,400,000
February 17.....	298,500,000	392,000,000
February 24.....	288,000,000	394,000,000
March 3.....	292,700,000	381,900,000
March 10.....	288,800,000	359,500,000
March 17.....	282,800,000	352,300,000
March 24.....	293,800,000	351,000,000
March 31.....	278,900,000	358,000,000
April 7.....	262,900,000	360,400,000
April 14.....	258,700,000	345,400,000
April 21.....	258,600,000	348,700,000
April 28.....	261,400,000	347,600,000
May 5.....	267,400,000	355,000,000
May 12.....	254,900,000	353,400,000
May 19.....	268,000,000	345,000,000
May 26.....	278,000,000	341,000,000
June 2.....	241,000,000	280,000,000

Slaughter of cattle under federal inspection for the Memorial Day week was estimated at 209,000 head, down 35,000 from a week earlier but 20,000 more than in 1944. Beef production for the week was figured at 107,000,000 lbs. against 124,000,000 lbs. for the preceding week and 96,000,000 lbs. a year earlier.

Inspected calf slaughter for the week ending June 2 was estimated at 106,000 head, 12,000 less than for the preceding week and 8,000 fewer than last year. The indicated output of inspected veal for last week was 10,000,000 lbs. This compares with a 12,000,000-lb. production for both the preceding week and the corresponding week last year.

Last week's slaughter of sheep and lambs under federal inspection was estimated at 422,000 head. This compares with 471,000 for the preceding week and 355,000 for the corresponding week last year. Inspected lamb and mutton production for these weeks was calculated at 18,000,000 lbs., 20,000,000 lbs.

ODT BANS STATE FAIRS

The Office of Defense Transportation has prohibited the holding of regional and state fairs this year because "the most critical phase of wartime transportation is just ahead." Local and county fairs that do not require the use of inter-city transportation may be conducted this year on the same basis as trade shows, ODT said.

and 14,000,000 lbs., respectively.

Last week's slaughter of hogs under federal inspection was estimated at 696,000 head. This was a reduction of 105,000 from the preceding week and a 507,000-head decrease from the same week last year. Inspected production of pork for the week was estimated at 106,000,000 lbs., against 122,000,000 lbs. for the preceding week and 158,000,000 lbs. a year earlier.

SEE NO LET-UP IN DEMAND FOR MEATS, FATS, OILS

The current high level of demand for farm products is not likely to decline significantly for several months, in spite of the end of fighting in Europe. Agricultural production in central and western Europe will undoubtedly be much below normal this year, as a result of the war, and consequently the need for food for the rehabilitation of liberated areas will be large, the Bureau of Agricultural Economics predicts in its review on demand and prices.

Prices of meat animals probably will be maintained at or near present levels at least through the remainder of the year, because of a smaller total output this year, strong demand for meat and the low level of meat stocks. Meat production for the year is expected to total 22,500,000,000 lbs., 9 per cent less than last year, but 39 per cent more than the 1935-39 average. Pork production now is expected to be 20 per cent under last year and that of lamb and mutton about 9 per cent less, while output of beef and veal will be 5 per cent greater and a new all-time high output.

Non-civilian users will continue to take a large part of the meat supply this year. Civilian supplies may average only 120-125 lbs. per person, wholesale weight, in 1945 compared with about 150 lbs. in 1944. Civilian supplies of meat during the late spring and summer period of seasonally low production will be at the lowest level of the year and for the war period.

The supply of fats and oils becomes increasing short, the report stated. Normally, stocks of fats and oils reach a seasonal peak in early spring, but this season, with production since last September about 15 per cent smaller than a year earlier, and with military procurement materially larger, inventories have declined since last October 1, which in most years is the date of lowest stocks. Factory and warehouse stocks of fats and oils on March 31 this year totaled only 1,895,000,000 lbs.

CHICAGO PROV. STOCKS

Storage holdings of lard at Chicago at the end of May showed a modest gain over a month earlier, but total lard stocks continued sharply under a year earlier when hog slaughter was exceptionally heavy. May 31 holdings of lard totaled 8,236,488 lbs., compared with only 3,605,055 lbs. a month earlier and 79,375,711 lbs. a year ago.

All meat holdings at the close of last month totaled 24,834,163 lbs., also showing a slight increase from stocks at the close of April which totaled 22,840,306 lbs. Stocks of all S.P. and D.S. meats were slightly heavier than a month earlier. Total meat holdings a year ago amounted to 90,308,833 lbs.

	May 31, '45, lbs.	Apr. 30, '45, lbs.	May 31, '44, lbs.
All bbl. pk. (bbls.)	600	982	1,944
P.S. lard (a)	797,000	609,390	20,484,637
P.S. lard (b)		87,696	
Other lard	7,439,488	2,847,969	58,891,074
Total lard	8,236,488	3,605,055	79,375,711
D.S. cl. bellies (contract)	31,500	1,500	8,124,600
D.S. cl. bellies (other)	5,766,993	5,806,005	18,359,754
Total D.S. cl. bellies	5,798,393	5,807,505	26,484,354
D.S. rib bellies			
D.S. fat backs	2,500,728	2,274,564	6,241,724
S.P. regular hams	685,427	616,454	1,126,910
S.P. skinned hams	7,302,070	6,648,921	13,913,824
S.P. bellies	3,674,173	3,456,145	22,094,204
S.P. picnic, S.P. Boat. shldrs. ..	757,745	609,768	3,610,258
Other cut meats ..	4,115,627	3,968,880	16,837,999
Total all meats ..	24,834,163	22,840,306	90,308,833

(a) Made since Oct. 1, 1944. (b) Made prior to Oct. 1, 1944.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

JUNE CIVILIAN SUPPLY OF MEAT TO BE SMALLER

The supply of meat to be sold over the counter to civilians on a retail trimmed basis will be about 7 per cent smaller in June than in May, the Office of Price Administration reports. The supply will amount to an average of about 201,010,000 lbs. of meat a week in June compared to an average weekly supply of 214,320,000 lbs. in May.

During June, on a weekly basis at retail trimmed weights, it is estimated that there will be 73,530,000 lbs. of beef compared to 80,220,000 in the May rationing period; 23,040,000 lbs. of veal compared to 17,730,000 lbs.; 11,010,000 lbs. of lamb compared to 11,670,000 lbs.; 2,190,000 lbs. of mutton compared to 1,110,000 lbs., and 91,240,000 lbs. of pork compared to 103,590,000 lbs.

About 98,700,000 lbs. of lard will be available for civilians in June compared to 130,300,000 lbs. in May, a decrease of 31,600,000 lbs. The supply of shortening and oils in June will be about 133,400,000 lbs. compared to 167,300,000 for May, a drop of 33,900,000 lbs.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef	
Week ended June 7, 1945	
per lb.	
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial, all wts.	17%
Cow, canner and cutter.	13%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow, hfr., sh. loin, util.	22%
Cow foreq., commercial.	16%

*Beef Cuts	
Steer, hfr., sh. loin, choice.	32%
Steer, hfr., sh. loin, good.	30%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice.	22%
Steer, hfr., round, good.	21%
Steer, hfr., rd., commercial.	19%
Steer, hfr., rd., utility.	16%
Steer, hfr., loin, choice.	29%
Steer, hfr., loin, good.	28%
Steer, hfr., loin, commercial.	24%
Cow, loin, commercial.	23%
Cow, loin, utility.	20%
Cow round, commercial.	19%
Cow round, utility.	16%
Steer, hfr., rib, choice.	24%
Steer, hfr., rib, good.	23%
Steer, hfr., rib, commercial.	21%
Steer, hfr., rib, utility.	18%
Cow rib, commercial.	21%
Cow rib, utility.	18%
Steer, hfr., sir., choice.	26%
Steer, hfr., sir., good.	25%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank.	12%
Cow, sirloin, commercial.	21%
Cow, sirloin, utility.	18%
Steer, hfr., flank steak.	25%
Cow, flank steak.	23%
Steer, hfr., reg. chk., choice.	20%
Steer, hfr., reg. chk., good.	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility.	15%
Cow, reg. chk., commercial.	17%
Cow, reg. chk., utility.	15%
Steer, hfr., c. c. chk., choice.	18%
Steer, hfr., c. c. chk., gd.	17%
Steer, hfr., c. c. chk., com.	16%
Steer, hfr., c. c. chk., utility.	14%
Cow, c. c. chk., commercial.	16%
Cow, c. c. chk., utility.	14%
Steer, hfr., forehand.	18%
Cow forehand.	15%
Steer, hfr., brisket, choice.	17%
Steer, hfr., brisket, good.	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility.	15%
Cow, brisket, commercial.	15%
Cow, brisket, utility.	15%
Steer, hfr., back, choice.	21%
Steer, hfr., back, good.	20%
Cow back, commercial.	18%
Cow back, utility.	17%
Steer, hfr., arm chuck, choice.	19%
Steer, hfr., arm chuck, good.	18%
Cow arm chuck, commercial.	17%
Cow arm chuck, utility.	15%
Steer, hfr., sh. pl., gd. & util.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow short plate, commercial.	13%
Cow short plate, utility.	12%

*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.	
*Veal—Hide on	
Choice carcass	20%
Good carcass	19%
Choice saddles	22%
*Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.	
*Beef Products	
Brains	7%
Tongues, cap off.	15%
Tongues, fresh or froz.	14%
Tongues, can., fr. or froz.	16%
Sweetbreads	28%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	4%
Tripe, cooked	4%
Livers, unblemished	23%
Kidneys	11%
*Veal and Lamb Products	
Brains	9%
Calif Livers, Type A.	49%
Sweetbreads, Type A.	39%
Lamb tongues	15%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. in 5 lb. container (sweet breads, brains & cutlets only) \$2.00.	
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**Lamb	
Choice lambs	2535
Good lambs	2385
Commercial lambs	2185
Choice hindquarter	2910
Good hindquarter	2735
Choice fores	2185
Good fores	2060

**Mutton	
Choice sheep	1260
Good sheep	1135
Choice saddles	1360
Good saddles	1435
Choice fores	985
Good fores	860
Mutton legs, choice	1685
Mutton loins, choice	1385

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23%
Picnics	20%
Tenderloins, 10-lb. cartons	32%
Tenderloins, loose	30%
Kidneys	22%
Spareribs, under 3 lbs.	19%
Boston butts, 4/8 lbs.	25%
Boneless butts, c. t.	29%
Neck bones	4%
Pigs feet	4%
Livers, unblemished	10%
Brains	11%
Ears	6%
Snouts, lean out	6%
Snouts, lean in	7%
Heads	8%
Chitterlings	8%
Tidbits, hind feet	8%

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25%
Fancy skinned hams, 14/18 lbs., parchment paper	28%
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25%
Square cut seedless bacon, 8 lb. down, wrap	23%
Beef sets, smoked	35%
Insides, D Grade	32%
Outsides, D Grade	32%
Kneecaps, D Grade	31%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	27.00
Honey, tripe, 200-lb. bbl.	31.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.50
Brisket pork	26.50
Plate beef, 200 lb. bbl.	31.50
Ex. plate beef, 200 lb. bbl.	33.00

For prices on sales to War Procurement Agencies, see Amendment 26 to RMFR 148, effective May 26, 1945.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	18%
Sp. lean pork trim.	28%
Ex. lean pork trim.	30%
Pork cheek meat	18%
Pork livers, unblemished	13%
Boneless bull meat	17%
Boneless chucks	17%
Shank meat	16%
Beef trimmings	15%
Dressed canners	12%
Dressed cut beef	12%
Dressed bologna bulls	13%
Pork tongues	15%

DRY SAUSAGE

Cervelat, ch., in hog bungs	58
Thuringer	31
Farmer	41
Hofmeister	41
B. C. Salami, ch.	54
B. C. salami, n.c.	32
Genoa style salami, ch.	63
Pepperoni	50%
Mortadella, n. c.	28
Cappicola (cooked)	43%
Proscutto hams	36%

*DOMESTIC SAUSAGE

(Quotations cover Type 2)	
Pork sausage, hog casings	29%
Pork sausage, bulk	26%
Frankfurts, in hog casings	28%
Frankfurts, in hog casings	23%
Bologna, natural, casings	23%
Bologna, artificial, casings	22%
Liver sausage, fr., beef casings	21%
Liver sausage, fr., hog casings	22%
Smoked liver sausage, hog bungs	24%
Head cheese	20%
New Eng., natural, casings	38%
Minced lunch, natural, casings	25%
Tongue and blood	29%
Hot sausage	29%
Souse	28%
Polish sausage	29%

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

Cwt.	
Nitrate of soda (Chgo. w'hee)	\$ 8.75
In 425-lb. bbls., del.	
Saltpeper, n. ton, f.o.b. N. Y.	8.60
Sol. refined gran.	12.00
Small crystals	13.00
Medium crystals	14.00
Large crystals	14.00
Pure rid. gran. nitrate of soda	4.00
Pure rid. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar	
Raw, 96 basis, f.o.b.	3.74
New Orleans	
Standard gran., f.o.b. refiners	5.50
(2%)	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.70

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	
Whole Ground	
Allspice, price	28 80%
Resifted	29 31%
Chili powder	41
Powder	41
Cloves, Amboyana	40 46
Zansibar	28
Ginger, Jama. und.	30 23
Mace, fcy. Banda	1.05 1.19
East Indies	95 1.10
E. & W. I. Blend.	85
Mustard flour, fcy.	84
No. 1	22
East Indies	50 61
Nutmeg, fcy. Banda	55 63
E. & W. I. Blend.	55
Paprika, Spanish	58
Pepper, cayenne	45
Red No. 1	38
*Black Malabar	11 15
*Black Lampung	12% 13%
Pepper, wh. Sing.	
Murrot	
Packers	15%

*Nominal quotations.

CANADA RATIONS SHORTENING

White, deodorized, summer oil, in tank cars, del'd Chicago	14.15
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	14.15
Raw soap stocks:	
Cents per lb. del'd in tank cars	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3%
East	3%
Corn foots, basis 50% T.F.A.	
Midwest	3%
East	3%
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3%
East	3%
Soybean oils, in tanks, f.o.b. mills, Midwest	11%
Corn oil, in tanks, f.o.b. mills	12%

Manufacturer to jobber prices, L.A.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	17
Domestic rounds, over 1 1/2 in., 140 pack	35
Export rounds, wide, over 1 1/2 in.	45
Export rounds, medium, 1 1/2 to 1 3/4 in.	25
Export rounds, narrow, 1 1/2 in. under	30
No. 1 weasands	6
No. 2 weasands	4
2 1/2 in. under	18
No. 2 bungs	10
2 in. under	55
Middle select, wide	65
Middle select, extra	65
2 1/2 in. under	95
Middle select, extra	1.25
2 1/2 in. & up	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	7 1/2
10-12 in. wide, flat	4
8-10 in. wide, flat	2 1/2
6-8 in. wide, flat	2

Hog casings:	
Extra narrow, 20 mm. & 2 1/2 in.	2.80
Narrow mediums, 29@32 mm.	2.80
Medium, 32@35 mm.	2.80
Wide, 38@48 mm.	1.55
Extra wide, 48 mm.	1.45
Export bungs	22
Large prime bungs	18
Medium prime bungs	11
Small prime bungs	8
Middles, per set	21

SEEDS AND HERBS

Whole for Sam.	
Caraway seed	1.00 1.15
Cumin seed	23 28
Mustard sd., fcy. yel.	25
American	15%
Marjoram, Chilean	45
Oregano	13 18

OLEOMARGARINE

White domestic, vegetable	15
White animal fat	10%
Water churned pastry	15%
Milk churned pastry	15%
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.15
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	14.15
Raw soap stocks:	
Cents per lb. del'd in tank cars	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3%
East	3%
Corn foots, basis 50% T.F.A.	
Midwest	3%
East	3%
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3%
East	3%
Soybean oils, in tanks, f.o.b. mills, Midwest	11%
Corn oil, in tanks, f.o.b. mills	12%

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/2
Steer, hfr., tri., good.....	20 1/2
Steer, hfr., tri., commercial.....	19 1/2
Steer, hfr., tri., utility.....	17 1/2
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/2
Steer, hfr., reg. chk., commercial.....	21 1/2
Steer, hfr., reg. chk., utility.....	19 1/2

Above quot. include permitted add. for zone 9, plus \$1.00 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/2
Steer, hfr., rib, good.....	24 1/2
Steer, hfr., rib, commercial.....	22 1/2
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	21
Steer, hfr., loin, good.....	19 1/2
Steer, hfr., loin, commercial.....	17 1/2
Steer, hfr., loin, utility.....	15 1/2

Above prices are for zone 9, plus 50c per cwt. for loc. del. Add. for koshering, where permitted, are not included in prices.

FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	15 1/2
Pork loins, fr., 10/12 lbs.....	26 1/2
Shoulders, regular.....	23 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/2
Hams, skind., under 14 lbs.....	25 1/2
Picnics, bone in.....	23 1/2
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/2
Spareribs, medium.....	16 1/2
Boston butts, 3/8 lbs.....	28

COOKED HAMS

Cooked hams, skin on, fattened, 8/down.....	43
Cooked hams, skinned, fattened, 8/down.....	46 1/2

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended June 2, 1945, were reported as follows:

	Week June 2	Previous week	Year ago
Cured meats, pounds.....	15,427,000	19,776,000	21,817,000
Fresh meats, pounds.....	34,363,000	23,882,000	46,552,000
Lard, pounds.....	4,744,000	3,253,000	12,582,000

LESS MEAT FOR RESTAURANTS

Food rations of hotels and restaurants are to be trimmed during July and August, according to a press dispatch from the East, to bring them more into line with the point purchasing power of housewives. The OPA is expected to announce a reduction soon in allotments of meat and fats, canned fruits and vegetables and sugar.

The cut in meats and fats is expected to be 20 per cent, accomplished through reduction in allotment of ration points. The OPA said that in general the full effect of the reduction will be felt by larger hotels and restaurants which have been receiving the allowable maximum of food.

SMOKED MEATS

Reg. hams, under 14 lbs.....	28
Reg. hams, 14/18 lbs.....	27 1/2
Reg. hams, over 18 lbs.....	26 1/2
Skd. hams, under 14 lbs.....	30 1/2
Skd. hams, 14/18 lbs.....	30
Skd. hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/2
Bacon, western, 5/12 lbs.....	26 1/2
Bacon, city, 8/12 lbs.....	25 1/2
Beef tongue, light.....	31
Beef tongues, heavy.....	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, 11. fat in.	
June 6, under 80 lbs.....	\$21.41
81 to 99 lbs.....	21.11
100 to 119 lbs.....	20.17
120 to 139 lbs.....	19.77
140 to 159 lbs.....	19.51
160 to 179 lbs.....	19.27
180 to 199 lbs.....	19.24

DRESSED VEAL

Hide off

Choice, 506 1/2 lbs.....	22 1/2
Good, 506 1/2 lbs.....	21 1/2
Commercial, 506 1/2 lbs.....	19 1/2
Utility, 506 1/2 lbs.....	17 1/2

*Quot. are for zone 9 and include 50c per cwt. for loc. del. An additional 1/2c per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/2
Lamb, good.....	25 1/2
Lamb, commercial.....	23 1/2
Mutton, good & choice.....	14 1/2
Mutton, utility & cull.....	13 1/2

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	23 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	12 1/2
Lamb kidneys, per lb.....	29 1/2
Livers, beef, Type A.....	24 1/2
Oxtails, under 1/2 lb.....	9 1/2

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs. add 80.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, JUNE 7, 1945

REGULAR HAMS

Fresh or Frozen	S.P.
8-10.....	22 1/2
10-12.....	22 1/2
12-14.....	22 1/2
14-16.....	21 1/2

BOILING HAMS

Fresh or Frozen	S.P.
8-10.....	21 1/2
10-12.....	20 1/2
12-14.....	20 1/2
14-16.....	20 1/2

SKINNED HAMS

Fresh or Frozen	S.P.
10-12.....	24 1/2
12-14.....	24 1/2
14-16.....	23 1/2
16-18.....	23 1/2
18-20.....	22 1/2
20-22.....	22 1/2
22-24.....	22 1/2
24-26.....	22 1/2
26-28.....	22 1/2
28-30.....	22 1/2
30-32.....	22 1/2
32-34.....	22 1/2
34-36.....	22 1/2
36-38.....	22 1/2
38-40.....	22 1/2
40-42.....	22 1/2
42-44.....	22 1/2
44-46.....	22 1/2
46-48.....	22 1/2
48-50.....	22 1/2

PICNICS

Fresh or Frozen	S.P.
4-6.....	20 1/2
6-8.....	20 1/2
8-10.....	20 1/2
10-12.....	20 1/2
12-14.....	20 1/2
Short shank 1/2c over.	

FUTURE PRICES

MONDAY, JUNE 4, THROUGH
THURSDAY, JUNE 7, 1945

LARD	
July.....	13.80b.
Sept.....	13.80b.
Oct.....	13.80b.

WEEK'S LARD PRICES

Prices of prime steam lard:

	P. S. Lard	P. S. Lard	Raw
	Tierces	Loose	Leaf
June 4.....	13.80	12.80b	12.75b
June 5.....	13.80	12.80b	12.75b
June 6.....	13.80	12.80b	12.75b
June 7.....	13.80	12.80b	12.75b

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago, C. L.....	14.55
Kettle rend., tierces, f.o.b.	
Chicago, C. L.....	15.05
Leaf, kettle rend., tierces, f.o.b.	
Chicago, C. L.....	15.05
Neutral, tierces, f.o.b.	
Chicago, C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8.....	18
8-12.....	18 1/2
12-16.....	17
16-20.....	16 1/2
20-22.....	16

D. S. BELLIES

Clear	Rib
18-20.....	15
20-25.....	15
25-30.....	15
30-35.....	15
35-40.....	15
40-50.....	15

GREEN AMERICAN BELLIES

16-20.....	14 1/2
20-25.....	14 1/2
25 and up.....	14 1/2

FAT BACKS

Green or Frozen

Green or Frozen	Cured
6-8.....	11
8-10.....	11
10-12.....	11
12-14.....	11 1/2
14-16.....	11 1/2
16-18.....	12
18-20.....	12
20-25.....	12

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates.....	11 1/2
Clear plates.....	10 1/2
Jowl butts.....	10 1/2
Square jowls.....	12 1/2

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.53
Unground fish scrap, dried, 11% ammonia, 10% B.P.L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
June shipment (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	32.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.65

Dry Rendered Tankage

45/50% protein, unground.....\$ 1.25

EASTERN FERTILIZER MARKETS

New York, June 6, 1945

Sulphate of ammonia allocations were announced for the next quarter, and the quantities allotted are about the same as last year. Trading was done on a limited scale in tankage and blood and the demand was very good with little being offered. Some trading was done in fish meal but offerings are very limited.

CORN-HOG RATIO

For the week ended May 26 at Chicago, hog corn price ratio based on all hog purchases was 12.5 and based on barrows and gilts was 12.6. No. 3 yellow corn on that date was \$1.174 per bu. A year earlier the ratio for all purchases was 11.2 and for barrows and gilts was 11.4. No. 3 yellow corn was quoted at \$1.155, the ceiling, without sales.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—There is no change in the tallow and grease market, with the supply situation remaining very tight. The recently announced agreement with the Argentine republic for the purchase by the United States Commercial Co. of exportable surplus vegetable oil seeds and their products is not expected to result in much product being exported to this country. Production schedules in Argentina have been behind schedule because of the poor condition of cattle which suffered from the summer drought. In order to obtain supplies needed for that country's home needs, it is expected that officials will order a set-aside of the total output. The reduced balance available for export is expected to be easily placeable at advancing prices in other South American countries. Meanwhile, slaughter of cattle in the United States is running well under recent heavy months and production of tallows is dropping off. The small slaughter of hogs is also contributing to a light output of grease, and supplies are far short of needs.

A fair volume of business was uncovered again this week with most grades represented in the selling list. Fancy tallow moved at 8½¢; choice, 8¼¢, and No. 1 at 8½¢. Grease sales included choice white at 8½¢; A-white, 8¼¢ and B-white at 8¼¢.

NEATSFOOT OIL.—This market continues quiet with quotations on a nominal basis.

STEARINE.—The lack of offerings holds this market on a nominal basis.

OLEO OIL.—Demand is broad, but practically no offerings are being made.

GREASE OIL.—Light trading is reported here. No. 1 oil is 14¢; prime burning, 15½¢ and acidless tallow oil, 13½¢.

VEGETABLE OILS

The vegetable oils market was featureless this week and it appears that the supply is getting increasingly short. The government points out that normally stocks of fats and oils are at a peak during the spring season, but this year holdings are the smallest in 14 years. The drop in production since last September and large military requirements have brought a sharp decline in inventories. The only hope for any increased supplies is for next fall after new crops of cottonseed and soybeans are available for crushing. Increased production of lard, however, is not expected before early 1946 and the supply may be rather tight until that time. Full ceiling prices are expected to hold during the year, regardless of how consumer buying power is affected by the switch-over in plants from production of war materials to civilian goods.

SOYBEAN OIL.—Prospects of heavy planting of soybeans appear more likely each week. Weather conditions continue against corn planting and if farmers are delayed much longer there may be quite a few switching to beans this summer.

PEANUT OIL.—There is practically no action in this market. Demand appears broad, but offerings are nil.

OLIVE OIL.—There is little hope of any imports reaching this country for some time to come for the oil situation is reported poor throughout the world. The olive oil producing countries may even have to import oils in order to have sufficient supplies for home use this year, which practically eliminates any chance for exports.

CORN OIL.—There is a steady call for corn oil, but no offerings are made.

COTTONSEED OIL.—A firm trade continues in this commodity. Futures and spot market were void of action.

BY-PRODUCTS MARKETS

Dry rendered tannage continued to dominate trading in the by-products market. However, demand is broad for all items and ceiling prices rule. There was also some movement of meat scraps this week.

Blood

	Unit Ammonia
Unground, loose	\$5.20

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$3.00
Liquid stick, tank cars.....	2.00

Packinghouse Feeds

	Cattle, per ton
65% digester tankage, bulk.....	\$76.00
60% digester tankage, bulk.....	71.00
55% digester tankage, bulk.....	66.00
50% digester tankage, bulk.....	60.25
45% digester tankage, bulk.....	54.00
50% meat, bone meal scraps, bulk.....	70.00
†Blood-meal	\$9.00
Special steam bone-meal	\$50.00@55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$35.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton....	30.00@31.00
Hoof meal	4.25 @ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
*55% protein or less.....	\$1.15
*55 to 75% protein.....	1.15

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00
Hide trimmings (green salted).....	.80
Sinews and pizzles (green, salted).....	.80
	Per ton
Cattle jaws, skulls and knuckles.....	\$45.00
Pig skin scraps and trim, per lb.....	7½ @ 8½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@75.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs..	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted.....	40.00@45.00
Junk bones	20.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	85.00@87.50
Winter processed, black, lb.....	9
Winter processed, gray, lb.....	8
Cattle switches	4 @ 4½



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HIDES AND SKINS

Packers clear May calf and kipskins at ceiling—Remainder of packer hides sold, with a few permits left unfilled—Interim permits about clear small packer market—Some re-sale country offerings still reported.

Chicago

PACKER HIDES.—The movement of a few small lots of cows of various descriptions and branded steers at mid-week about completed trading in May hides in the big packer market. Packers had cleared most of their May production of hides during the action early last week and found their kill for the last four days of the week did not run much over their rather conservative estimates, so that there were few hides left this week to move. The production of bulls appears to have been a little better than anticipated, simplifying the matter of distribution, and packers cleared their May production of bulls at the end of last week.

There are a few permits, mainly for packer heavy branded steers, still unfilled, according to traders, and prospects of filling these before the expiration date, June 9, appear to be diminishing.

Federal inspected slaughter at the 32 market centers for week ended June 2 was off sharply, reflecting the let-down over the holiday; total cattle slaughter was 145,748 head, as against 168,979 for previous week, and 146,382 for the corresponding week a year ago. Calf slaughter for the week totaled 65,870 head, as compared with 74,658 for previous week, and 78,266 for the same week last year.

The final estimate of shoe production during March was 43,884,274 pairs, an increase of 12.9 per cent over the Feb. total of 38,871,273, and also exceeded the 41,751,297 pairs reported for March 1944; total production for first three months this year was 122,425,662 pairs, as against 116,218,278 for same time 1944.

Retail and wholesale inventories of rationed shoes were reduced about 25

per cent between January 1, 1944, and January 1, 1945, according to the OPA. There were 200,844,000 pairs of rationed shoes in the hands of retailers and wholesalers at the beginning of 1944, and 150,934,000 pairs on January 1 this year.

OUTSIDE SMALL PACKER.—Upper leather tanners were given additional buying permits for small packer and country hides at the end of last week, in order to absorb the available offerings. The market is quotable at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, and is reported to be fairly well cleaned up, so far as hides in original hands are concerned. There were quite a few offerings of re-sale small packer all-weights of heavy average on the market, being throw-outs from purchases made by upper leather tanners, and some of these moved around ½c down; however, these appear to have been pretty well absorbed, although some country stock is still offered.

PACIFIC COAST.—The Pacific Coast hide market is now reported to be well cleaned up, at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; production in that market was short this month and readily absorbed.

FOREIGN WET SALTED HIDES.—The South American market, as previously reported, was active late last week and the reported volume grew to better than 100,000 hides, of which only about 14,000 were definitely identified as coming to the States, although sales were made to buyers who act at times for both England and the States. The market has since been quiet. The FEA allocation of South American hides for June is the same as for May, or 90 per cent of hides and 70 per cent of kips for the United Kingdom, and 10 per cent of hides and 30 per cent of kips for the States.

COUNTRY HIDES.—The country hide market is quotable at the maximum of 15c flat, trimmed, or 14c untrimmed, for all-weight hides, with

brands a cent less. Fresh offerings of reasonably light average are salable on this basis. There have been quite a few re-sale offerings from upper leather tanners of throw-out heavy average hides and these have been moving around $\frac{1}{2}$ @1c down, depending upon condition and location, and some offerings of this character reported still unsold. Country production is expected to be short from now on.

CALFSKINS.—Two of the local packers cleared their May production of calfskins at mid-week, with the bulk of outside sales reported on basis of New York selection. On a per pound basis, market is strong at the ceiling of 27¢ for heavies and 23½¢ for lights under 9½ lbs., with production down from recent months. The other two packers will sell May skins before the end of the week.

City calfskins are strong at the ceiling of 20½¢ for 8/10 lb., and 23¢ for 10/15 lb., with outside cities at same levels; local collectors cleared their holdings last week, with a good part of business on basis of New York selection. Country calfskins are selling readily at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb. City light calf and deerskins are salable at \$1.43, selected.

KIPSKINS.—Two local packers cleared their May kipskins at market last week; the other two will sell before the close of the week, but production is light. Market is strong at the maximum of 20c for 15-30 lb. natives and 17½c for brands; however, aside from heavy kips booked to tanning accounts, the bulk of sales were on New York selection and prices.

City kips are strong at the ceiling of 18c for 15-30 lb. natives and 17c for brands; local collectors cleared their holdings last week, with the bulk of sales made on New York selection. Country kips sold at 16c, flat, for shipping point.

Two packers cleared their May slabs this week at \$1.10, flat, for regulars at 55c, flat, for hairless; good active demand, and another house is sold a month ahead, as these are not allocated.

SHEEPSKINS.—Production of pack shearlings appears to have about reached its peak for the season. The large buyers, naturally, take advantage of

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WEEK'S CLOSING MARKETS

this period each year to withdraw from the market in an attempt to soften it up a bit, and they are reported to have taken quite a few imported shearings recently. However, mouton or fur tanners furnish enough support to hold the market fairly well. Several cars were reported moving this week in a range of \$2.00@2.15 for No. 1's, \$1.20@1.30 for No. 2's but mostly at \$1.25, and 90@1.00 for No. 3's. Straight No. 1's are said to be readily salable at \$2.15, but the shipping point is a factor. Lambs are running heavy this year, giving tanners a wider spread. Pickled skins are in strong demand at individual ceilings by grades; market usually quoted \$7.75@8.00 per doz. packer production, with some houses sold a month ahead. Packer wool pelts are nominal around \$3.75 per cwt. liveweight basis, with Colorados 50c less; an outside packer sold pelts this week but no details are yet available. Winter pelt season is well over and market not established on spring lambs.

New York

PACKER HIDES.—The New York packers cleared most of their May production of hides previous week, at full ceiling prices. The market is now reported sold up closely to the end of the month.

CALFSKINS.—As previously reported, the New York collectors were active last week, selling 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. The packer market was active this week and is now well sold up to end of May; packers sold 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

PURCHASES.—During the week ended June 2, purchases by the CCC included 60,000 lbs. cured pork; 444,652 lbs. canned meats; 2,433,120 lbs. lard, and a total of 18,469 bundles, 100-yard each, hog casings.

THURSDAY'S CLOSING

Provisions

Hog marketings showed fair increases at most points this week, but offerings of all pork cuts are far short of needs. Most trading is being done on an exempt basis with full small lot ceiling prices quoted. Only an occasional carlot of product is reported moving.

Cottonseed Oil

July 14.31b; Sept. 14.25b; Oct. 14.10b; Dec. 14.00b; Mar. 13.90b; May 13.80@14.31. No sales.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended June 7, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15%	@15%	@15%
Hvy. Tex. str.	@14%	@14%	@14%
Hvy. butt	@14%	@14%	@14%
brnd'd str.	@14%	@14%	@14%
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
stra.	@15	@15	@15
Brnd'd cows.	@14%	@14%	@14%
Hvy. nat. cows.	@15%	@15%	@15%
Lt. nat. cows.	@15%	@15%	@15%
Nat. bulls.	@12	@12	@12
Brnd'd bulls.	@11	@11	@11
Calfskins	23% @27	23% @27	23% @27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17%	@17%	@17%
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls.	@11%	@11%	@11%
Brnd'd bulls.	@10%	@10%	@10%
Calfskins	20% @23	20% @23	20% @23
Kips, nat.	@18	@18	@18
Kips, brnd'd.	@17%	@17%	@17%
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	@15	@15	@15
Hvy. cows.	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11%	@11%	@11%
Calfskins	18 @18	18 @18	18 @18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Phr. shearings	2.00@2.15	2.00@2.15	@1.35
Dry pelts	23% @24%	24 @24%	25 @25%

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LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK WEIGHTS AND COSTS

Average costs of livestock to federally inspected packers during April, 1945, were sharply higher than a year earlier for all classes except sheep and lambs. Once again the amount invested was under last year because of the smaller volume of animals killed, while dressing yields were mostly a little higher than a year earlier.

The average cost of all cattle to inspected packers during April was \$13.67. This is the second highest average cost for April and the third highest average mark for any month on record dating back to 1921. All steers averaged \$15.21, a new high mark for any month, and compared with \$14.46 a year earlier, while the all-cattle average of April last year was \$12.76. The hog average for the month at \$14.65 was \$1.25 per cwt. above last year. Calves averaged \$13.68, 73c per cwt. more than last April, while the sheep and lamb cost at \$14.81 was 7c under the same time a year earlier.

The following table shows average cost of livestock during April, 1945, compared with a year earlier:

	Apr. 1945	Apr. 1944
Cattle	\$13.67	\$12.76
Steers	15.21	14.46
Calves	13.68	12.95
Hogs	14.65	13.40
Sheep and lambs	14.81	14.88

The average weight of cattle during April at 971.8 lbs. was only fractionally under the 972.2 lbs. of a year earlier. Steers alone, however, averaged 995.2 lbs., about 12 lbs. above a year ago. The average hog weight for the month was 257.1 lbs. against 240.3 lbs. in April, 1944. Calves averaged 160.9 lbs., 6 lbs. under a year ago, while sheep and lambs weighed 96.8 lbs. against 93.5 lbs. in April, 1944.

The following table shows average

weights of livestock slaughtered under federal inspection, with comparisons:

	Apr., 1945 lbs.	Apr., 1944 lbs.
Cattle	971.8	972.2
Steers	995.2	981.4
Calves	160.9	166.9
Hogs	257.1	240.3
Sheep and lambs	96.8	93.5

The 51 per cent drop in hog slaughter during April from a year earlier was responsible for the sharp decline in the total live weight of livestock slaughtered. Only 788,299,000 lbs. of hogs was processed, compared with 1,511,388,000 lbs. a year earlier. Weight of cattle at 951,285,000 lbs. was slightly heavier than the 912,612,000 lbs. handled a year ago, while calf weight was 76,797,000 lbs. against 92,643,000 lbs. a year earlier. Weight of lambs slaughtered was 145,916,000 lbs., compared with 128,879,000 lbs. last April. The total weight of all livestock at 1,962,297,000 lbs. compared with 2,645,523,000 lbs. a year ago.

Cash outlay for all livestock was \$277,642,000 against \$350,150,000 lbs. in April of last year. All classes except cattle called for smaller investments than last year.

The following table shows total livestock costs to inspected packers during April, 1945, compared with a year ago.

	Apr., 1945	Apr., 1944
Cattle	\$130,041,000	\$116,449,000
Calves	10,506,000	11,997,000
Hogs	115,486,000	202,526,000
Sheep and lambs	21,619,000	19,177,000

APRIL MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during March, 1945:

	Apr., 1945 lbs.	Apr., 1944 lbs.
Beef	517,743,000	495,302,000
Veal	43,504,000	51,586,000
Pork (carcass wt.)	600,377,000	1,140,100,000
Lamb and mutton	66,942,000	58,683,000
Total	1,228,566,000	1,745,681,000
Pork, excl. lard	471,559,000	836,825,000
Lard and rendered pork fat	93,622,000	221,830,000

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during May, 1945, as reported by the Office of Marketing Services, were as follows:

	BARROWS AND GILTS		SOWS	
	May 1945	May 1944	May 1945	May 1944
Chicago	\$14.75	\$13.16	\$14.00	\$11.01
Kansas City	14.50	12.93	13.75	10.35
Omaha	14.45	12.48	13.70	10.43
St. Louis National				
Stk. Yds.	14.70	13.22	13.95	11.09
St. Joseph	14.50	13.12	13.75	10.33
St. Paul	14.45	12.96	13.70	10.43

	BARROWS AND GILTS		SOWS	
	May 1945 lbs.	May 1944 lbs.	May 1945 lbs.	May 1944 lbs.
Chicago	263	244	480	437
Kansas City	280	227	426	368
Omaha	280	244	423	373
St. Louis National				
Stk. Yds.	236	217	431	273
St. Joseph	253	234	428	390
St. Paul	260	226	390	320

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during April, 1945, with comparisons:

	Apr., 1945 Per- cent	Mar., 1945 Per- cent	Apr., 1944 Per- cent
Cattle—			
Steers	58.1	53.2	58.4
Heifers	9.9	11.7	10.6
Cows	28.7	31.6	26.6
Cows and heifers	38.6	43.3	37.2
Bulls and stags	3.3	3.5	4.4
Canners and cutter	8.4	10.1	11.9
Hogs—			
Sows	5.3	5.6	8.4
Barrows and gilts	94.1	93.4	91.0
Stags and boars6	1.0	.6
Sheep and lambs—			
Lambs and wrlgs	90.5	90.4	93.4
Sheep	9.5	9.6	6.6

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending June 2, 1945.

CATTLE

	Week ended June 2	Prev. week	Cor. week, 1944
Chicago	14,218	15,028	15,549
Kansas City	8,809	7,744	9,540
Omaha	17,883	21,761	17,123
St. Louis	3,773	5,379	4,431
St. Joseph	4,406	6,770	6,240
Siox City	8,076	9,910	8,065
Wichita	2,034	2,308	2,740
Philadelphia	2,123	2,451	1,679
Indianapolis	1,073	1,086	1,730
New York & Jersey City	11,083	12,775	8,738
Ola. City	5,225	4,865	6,289
Cincinnati	3,192	3,181	3,810
Denver	5,968	5,914	4,245
St. Paul	9,829	13,331	8,888
Milwaukee	1,760	2,210	2,219
Total	99,072	114,713	101,294
Cattle and calves			

HOGS

Chicago	51,008	65,969	106,316
Kansas City	32,481	31,245	64,921
Omaha	27,485	29,236	56,890
St. Louis	32,483	60,721	90,437
St. Joseph	12,657	14,852	29,668
Siox City	18,084	15,839	87,121
Wichita	3,639	2,910	9,332
Philadelphia	7,908	11,620	12,262
Indianapolis	13,247	15,906	22,651
New York & Jersey City	29,728	48,053	46,582
Ola. City	7,968	8,680	17,825
Cincinnati	9,242	9,180	14,963
Denver	7,293	9,289	15,081
St. Paul	12,953	16,393	44,285
Milwaukee	2,860	3,019	9,272
Total	289,136	337,952	578,536

*Includes National Stock Yards, St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	4,051	7,337	5,501
Kansas City	25,079	42,749	23,661
Omaha	28,099	30,696	24,904
St. Louis	10,369	9,917	5,020
St. Joseph	22,893	17,893	16,960
Siox City	10,478	11,793	12,130
Wichita	3,851	3,539	3,822
Philadelphia	2,410	2,188	2,811
Indianapolis	1,293	1,148	838
New York & Jersey City	39,048	44,023	45,964
Ola. City	9,500	8,768	3,068
Cincinnati	1,169	187	1,296
Denver	3,436	8,921	3,073
St. Paul	1,584	4,036	2,217
Milwaukee	200	620	651
Total	166,090	193,215	154,506

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 4, 1945:

CATTLE:	Steers, gd. & ch.	\$17.50@18.40
	Steers, med. & gd.	\$17.00@17.85
	Cows, gd. & med.	\$13.50@16.00
	Cows, med.	\$10.50@13.50
	Cows, can. & cut.	\$8.00@10.00
	Bulls, com. & med.	\$9.00@13.50

CALVES:	Vealers, com. to ch.	\$15.50@18.60
	Calves, med.	\$14.00@16.00
	Calves, com. & med.	\$9.50@11.00

HOGS:	Gd. & ch., 160-291 lbs.	nom.
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LAMBS:	Lamba, med. to ch.	\$ 18.00
	Ewes	\$ 9.00@11.00

Receipts of salable livestock at Jersey City and 41st St., New York market for week ended June 2, 1945:

	Cattle	Calves	Hogs	Sheep
Salable	636	2,770	378	724
Directs incl.	6,306	11,988	14,528	36,993
Previous week:				
Salable	561	2,266	140	725
Directs				
Incl.	6,782	11,323	23,330	36,433
*Including hogs at 31st street.				

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended June 2 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
June 2	194,000	231,000	378,000
May 26	228,000	280,000	449,000
1944	188,000	564,000	380,000
1943	195,000	537,000	230,000
1942	246,000	470,000	244,000

AT 11 MARKETS,

WEEK ENDED:	Cattle	Hogs
June 2	149,000	200,000
May 26	199,000	228,000
1944	149,000	447,000
1943	149,000	419,000
1942	149,000	385,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
June 2	149,000	172,000	228,000
May 26	161,000	192,000	257,000
1944	129,000	306,000	183,000
1943	130,000	362,000	144,000
1942	176,000	320,000	160,000

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration.)

Des Moines, Ia., June 6.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady for the week.

Hogs, good to choice:	160-180 lb.	\$13.50@14.45
	180-240 lb.	\$14.20@14.45
	240-330 lb.	\$14.20@14.45
	330-360 lb.	\$14.20@14.45

Sows:	270-360 lb.	\$13.45@13.70
	400-550 lb.	\$13.30@13.70

Receipts of hogs at Corn Belt markets for the week ended June 6 were as follows:

	This week	Last day
June 1	26,500	22,100
June 2	25,500	22,800
June 4	37,700	32,100
June 5	25,600	26,600
June 6	23,700	Holiday

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during April, 1945, bought at stockyards and direct, as reported by WFA:

	Apr., 1945	Mar., 1945	Apr., 1944
Cattle—	Per-cent	Per-cent	Per-cent
Stockyards	78.6	77.5	76.2
Other	21.4	22.5	23.8
Calves—			
Stockyards	59.4	55.3	55.4
Other	40.6	44.7	44.6
Hogs—			
Stockyards	42.5	38.9	47.5
Other	57.5	61.1	52.5
Sheep and lambs—			
Stockyards	60.2	60.7	61.4
Other	39.8	39.3	38.6

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Wednesday, June 6, 1945, reported by Office of Marketing Services, War Food Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
120-140 lbs.	\$14.00-14.75	\$14.70 only	\$14.25-14.45	\$13.90-14.50	\$14.45 only
140-160 lbs.	\$14.50-14.75	\$14.70 only	\$14.25-14.45	\$14.25-14.50	\$14.45 only
160-180 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
180-200 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
200-220 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
220-240 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
240-270 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
270-300 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only
300-360 lbs.	\$14.75 only	\$14.70 only	\$14.45 only	\$14.50 only	\$14.45 only

Medium:

160-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.25-14.45
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SOWS:

Good and Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
270-300 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only
300-330 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only
330-360 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only
360-400 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only

Good:

400-450 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only
450-550 lbs.	\$14.00 only	\$13.95 only	\$13.70 only	\$13.75 only	\$13.70 only

Medium:

250-550 lbs.	\$12.75-13.75	\$13.50-13.95	\$13.50-13.70	\$13.50-13.75	\$13.25-13.70
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	\$16.25-17.25	\$16.25-17.25	\$16.00-17.00	\$16.00-17.00	\$16.00-17.25
900-1100 lbs.	\$16.50-17.75	\$16.50-17.25	\$16.25-17.35	\$16.25-17.35	\$16.00-17.25
1100-1300 lbs.	\$16.50-17.90	\$16.50-17.50	\$16.40-17.50	\$16.25-17.50	\$16.25-17.60
1300-1500 lbs.	\$16.75-17.90	\$16.50-17.50	\$16.50-17.50	\$16.50-17.65	\$16.50-17.60

STEERS, Good:

700-900 lbs.	\$15.25-16.50	\$15.25-16.25	\$14.50-16.25	\$14.50-16.00	\$14.50-16.00
900-1100 lbs.	\$15.25-16.50	\$15.25-16.50	\$15.00-16.40	\$15.00-16.25	\$14.50-16.25
1100-1300 lbs.	\$15.75-17.00	\$15.75-16.50	\$15.00-16.50	\$15.00-16.50	\$14.50-16.50
1300-1500 lbs.	\$15.75-17.00	\$15.75-16.50	\$15.25-16.50	\$15.50-16.50	\$14.50-16.50

STEERS, Medium:

700-1100 lbs.	\$12.75-15.25	\$13.00-15.50	\$12.00-14.75	\$12.00-14.75	\$12.25-14.50
1100-1300 lbs.	\$13.00-16.00	\$13.25-15.75	\$12.75-14.75	\$13.00-14.75	\$12.25-14.50

STEERS, Common:

700-1100 lbs.	\$11.50-13.00	\$11.00-13.25	\$10.00-12.00	\$10.25-11.75	\$10.75-12.25
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HEIFERS, Choice:

600-800 lbs.	\$16.00-17.00	\$15.75-17.00	\$15.50-16.75	\$15.50-16.75	\$15.50-16.50
800-1000 lbs.	\$16.50-17.50	\$15.75-17.00	\$15.75-17.00	\$16.00-17.25	\$15.50-16.50

HEIFERS, Good:

600-800 lbs.	\$15.00-16.00	\$14.50-15.75	\$14.25-15.75	\$14.00-15.50	\$13.50-15.50
800-1000 lbs.	\$15.25-16.50	\$14.50-15.75	\$14.50-15.75	\$14.25-16.00	\$13.50-15.50

HEIFERS, Medium:

500-900 lbs.	\$12.25-15.25	\$12.00-14.50	\$11.25-14.25	\$11.50-13.75	\$11.50-13.50
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HEIFERS, Common:

500-900 lbs.	\$10.00-12.25	\$10.00-12.00	\$10.00-11.25	\$9.50-11.50	\$10.25-11.50
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COWS, All Weights:

Good	\$14.00-15.00	\$13.25-14.50	\$11.75-14.00	\$12.25-14.00	\$11.25-14.00
Medium	\$12.25-14.00	\$11.00-13.25	\$10.50-11.75	\$11.00-12.25	\$10.00-11.25
Cutter & com.	\$8.25-12.25	\$8.50-11.00	\$7.75-11.00	\$7.75-11.00	\$7.75-10.00
Canner	\$7.25-8.25	\$6.75-8.50	\$6.75-7.75	\$6.50-7.75	\$6.50-7.75

BULLS (Ylgs. Excl.), All Weights:

Beef, good	\$14.25-15.50	\$13.00-14.00	\$13.00-14.00	\$13.00-13.50	\$12.75-14.25
Sausage, good	\$12.75-13.50	\$12.00-13.00	\$12.25-13.25	\$12.25-13.00	\$11.00-12.75
Sausage, med.	\$11.50-12.75	\$10.75-12.00	\$10.75-12.25	\$10.75-12.25	\$10.00-11.00
Sausage, cut. & com.	\$9.50-11.50	\$8.50-10.75	\$9.00-10.75	\$8.00-10.75	\$8.00-10.00

VEALERS:

Good & choice	\$14.50-16.50	\$14.25-16.00	\$13.00-14.50	\$13.00-14.50	\$13.50-15.50
Common & med.	\$9.00-14.50	\$10.00-14.25	\$9.00-13.00	\$9.00-13.00	\$9.50-13.50
Cull	\$8.00-9.00	\$6.00-10.00	\$7.00-9.00	\$7.00-9.00	\$7.00-9.50

CALVES:

Good & choice	\$13.00-14.50	\$13.50-15.00	\$12.50-15.00	\$13.00-15.00	
Common & med.	\$10.00-13.00	\$10.00-13.50	\$9.00-12.50	\$9.00-13.00	
Cull	\$9.00-10.00	\$6.00-10.00	\$7.50-9.00	\$7.00-9.00	

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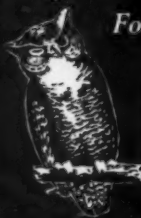
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FOR SALE: Established packing house located in intermountain state. Plant fully equipped. Weekly kill 150 cattle, 200 hogs, 50 veal, 100 lambs. 10 to 15,000 lbs. sausage. Four trucks. Reason for sale, owners wish to retire. FS-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Fully equipped packing plant centrally located, railroad siding. Weekly capacity: 150 cattle, 150 hogs, 15,000 lbs. sausage. FS-143, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Please give full details in your reply.

W-140

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SAUSAGE FOREMAN: Age forty-four, with over twenty-five years' practical experience wants new position. Well acquainted with formulas, regulations. May overcome any sausage problem you have. Best references. For details write: W-145, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT MANAGER: Capable of taking complete charge, desires permanent connection. Experienced in buying and selling, truck routing, factory operation, office management, etc. W-147, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PACKINGHOUSE superintendent available now. Capable of handling all operations and labor. W-141, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MAINTENANCE MAN in small plant. Twenty-five years' experience, understands steam, ammonia and refrigeration. W-148, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Production superintendent to take charge of meat canning department in plant located in small Virginia town. Permanent job, good opportunity. Give full details, experience, age and salary expected. W-152, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Middle sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OPENING FOR: Experienced casing salesman to cover Minnesota, Wisconsin, Iowa, Nebraska, and Western Illinois. Full line. Replies confidential. W-149, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Experienced men edible rendering, poultry feed and shortening. N. Y. Meat Packing Co., Inc., 646 Bergen Ave., Bronx 55, N. Y.

WANTED: Man to operate extraction plant, rendering plant experience necessary. M. Ross Mason Company, 2160 Montclair St., Indianapolis, Ind.

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NATIONAL PROVISIONER "CLASSIFIEDS"

Meat and Gravy

Ever hear anyone complain about pork sausage being "heavy on the stomach?" Here's something to tell them. *Food and Nutrition News* of the National Live Stock and Meat Board reports: "All meats are easily and almost completely digested. Meat proteins are 97 per cent digested and meat fats 96 per cent. Since fats are not changed much in the stomach, and tend to retard the digestion of other foods, those such as meat, which contain considerable fat, remain in the stomach longer than carbohydrate foods. They give a *staying power* to meals, thus delaying hunger. But slowness of digestion does not preclude completeness of digestion."



Meat-hungry U. S. citizens would probably rub their eyes in disbelief upon reading the following notice, which appeared in a Lima, Peru, newspaper a short time ago: "Since there has been a noticeable increase in the number of cattle on the hoof, as well as in the tonnage of imported meat, butchers and the general public are hereby notified that there is no limitation whatsoever on the sale of meat at the National Packing House, where any quantity required for public consumption will be supplied."



The meat shortage is expected to be eased a trifle in Missouri with the announcement that effective May 30 bullfrogs are fair game. Each person is restricted to a catch of 15 frogs a day, and may not have more than 20 in his possession at one time. Frogs may be taken by hand, hand net, hook and line, gig or spear, the conservation commission said, but a hunting permit is required to use a rifle or pistol. The state wildlife code also restricts frog hunting or fishing to the hours between 2 p.m. and midnight.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Collaboration between Russia and Japan to keep American trade out of the Orient was charged by THE NATIONAL PROVISIONER on July 22, 1916, in an editorial which stated: "American meat packers who have been looking toward Manchuria and northern China as a good field in the future will do well to keep a sharp eye on the Russian-Japanese treaty recently signed in Petrograd. This pact means a deliberate design on the part of Japan and Russia to impose additional limitations on American trade in China and Manchuria." Senator James Hamilton Lewis, in "an amazingly frank speech," was quoted as telling the Senate: "There is a clear tendency to divide the world into three major parts—England and France to control Europe in trade and politics; Japan and Russia to divide Asia, and America to control the Western Hemisphere. This treaty gives concrete basis to this tendency. This treaty seeks to exclude Americans from Asia as our immigration bill, now pending, does Asiatics from America. I have no doubt it is a retaliatory measure." The Provisioner editorial added that this opinion was shared by all Americans familiar with Far Eastern conditions, among them "a member of THE NATIONAL PROVISIONER staff who spent eight years in that part of the world."

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